

## **Chocolate Mousse**

Use very fresh eggs as they are not cooked.

2 cups semi-sweet chocolate chips or 12 oz (375 g) semi-sweet or bittersweet chocolate, cut in chunks

$\frac{3}{4}$  cup very hot double-strength brewed coffee

6 eggs, separated

2 to 3 tbsp brandy, scotch or dark rum

Place chocolate chips in blender or food processor. Add coffee; blend until smooth. Blend in egg yolks, one at a time, then brandy. Transfer mixture to large bowl.

In another bowl, beat egg whites until soft peaks form. Gently fold into chocolate mixture. Transfer to medium glass serving bowl or individual dessert dishes. Chill.

Makes 6 servings.