

RED BICYCLETTE

Chocolate Mocha Mousse

1/4 C Almonds, toasted
4 oz. Semi-sweet chocolate
3 T Strong brewed coffee
2 Large eggs, separated
3 T Fine sugar
1/2 C Heavy whipping cream

Directions

Using a mortar and pestle, lightly crush the toasted almonds. Combine chocolate and brewed coffee in a double boiler over medium heat. Stir only until the moment the chocolate melts, then remove from heat at once. In a separate bowl -- bowl should be heat-proof -- mix two egg yolks with 2 tablespoons of sugar. Set the bowl over a pan of simmering water on the stove. Whisk constantly until the egg-yolk mixture thickens and becomes slightly puffy. Remove from heat and mix thoroughly into the melted chocolate. In a separate bowl, place egg whites and 1 tablespoon of sugar, then mix with an electric mixer on high speed until stiff peaks form. Using a spatula, stir a quarter of the egg white mixture into the melted chocolate to loosen the chocolate. Then, gently fold in remaining egg whites. Whip cream with an electric mixer until soft peaks form. Fold into the chocolate mixture, allowing some white streaks of cream to remain. Divide amongst four tumblers. Refrigerate for 3 hours.

Serves 4

Delicious, when paired with Red Bicyclette® Syrah