



Donated by Allen & Myra Charleston

Chocolate Mousse

1 emu egg yolk or 12 chicken egg yolks, beaten
24 squares (24 ounces) semisweet chocolate
1 1/3 cups water
2 (12 oz) containers whipped cream
chocolate curls for garnish

In a heavy saucepan, melt chocolate with water over low heat. When melted, stir 4 tablespoons of the chocolate mixture into the egg yolks, then pour egg mixture back into pan. Cook over low heat, stirring, until thickened - only takes about 1 minute. Transfer mixture to large bowl and let cool for 15 minutes.

Carefully fold one container of whipped cream into the chocolate mixture.

Spoon mousse into 16 dessert cups, dividing it evenly, and cover with plastic wrap. Chill two hours. Just before serving dollop with remaining whipped cream and garnish with chocolate curls.