



Chocolate Mousse

LIST of INGREDIENTS:

- 1 lb (semi-sweet chocolate chips)
- 1 quart heavy cream:
 - 1/3 quart for warm cream to melt chocolate
 - 2/3 quart for whipping to fold into chocolate
- 1 packet gelatin
- 1/3 cup warm water to melt gelatin

the Method

Warm cream until simmer. Take off heat and pour over-top the chocolate in a large bowl. Let cream melt the chocolate stirring with spatula occasionally. Let cream come to ROOM TEMP (hour or 2). Once cooled, whip the rest of the heavy cream until med/hard peaks. Take whipped cream and GENTLY fold it into the chocolate. When done, cover and put into walk-in to set-up (2-3 hours). Put mousse into piping bags and label and date.

