

# Our State eats

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## Dark Chocolate Mousse *with* Chambord Raspberry Cream

Yield: 6 to 8 servings.

- 5 ounces bittersweet dark chocolate, 70% cocoa
- 1 tablespoon unsalted butter
- 4 large eggs, cold
- 1 cup heavy cream, cold
- 3 tablespoons castor sugar
- Pinch of salt
- Whipped cream topping
- Chocolate shavings (for garnish)
- Fresh raspberries (for garnish)
- 6 to 8 tablespoons Chambord (raspberry liqueur)

Place chocolate and butter in a microwave-safe bowl. Melt in microwave in 30-second increments, stirring in between, until smooth. Set aside to cool.

Separate egg whites and yolks while eggs are cold. Place whites in a large bowl and yolks in a small bowl. Break up yolks with a fork.

In a separate medium bowl, using an electric mixer, whip the cold cream until



stiff peaks form. Add sugar and salt.

Clean the beaters, and beat egg whites until stiff peaks form.

Fold egg yolks into cream using a rubber spatula. Do not overmix.

Fold chocolate into cream mixture while chocolate is still slightly warm; do not overmix.

Add  $\frac{1}{4}$  of beaten egg whites into chocolate mixture. Fold until well incorporated.

Pour chocolate mixture into remaining egg whites. Fold until incorporated and no more white lumps remain, a maximum of 12 folds.

Divide mixture between 6 or 8 dessert cups or short glasses. Cover each serving with plastic wrap and refrigerate for at least 5 hours.

Serve with whipped cream topping and garnish with chocolate shavings, fresh raspberries, and a tablespoon of Chambord over each serving.

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