

Chocolate Mousse

For the Mousse:

500 grams bittersweet chocolate couverture
300 grams heavy whipping cream
5 grams instant coffee powder dissolved in
10 grams hot water
800 grams heavy whipping cream, chilled

For the Assembly:

500 grams whipping cream, chilled
50 grams confectioner's sugar, sifted
Bittersweet chocolate couverture shavings

Procedure:

For the Mousse:

1. Chop the bittersweet chocolate couverture and place in a large bowl.
2. Combine heavy whipping cream and coffee solution in a heavy saucepan and bring to boiling point over medium heat, stirring occasionally.
3. Pour hot cream mixture over chopped chocolate in a bowl. Allow to stand for a minute or two, then stir mixture until smooth and glossy. Cool to room temperature.
4. Place chilled heavy whipping cream in a mixer bowl. Using the wire whip attachment, whip cream to medium peak stage.
5. Gently fold whipped cream into chocolate mixture
6. Spoon approximately 100 grams of mousse into each of sixteen dessert goblets. Chill for at least 4 hours to set the mousse.

For the Assembly:

1. Combine chilled heavy whipping cream and sifted confectioner's sugar in mixer bowl. Using the wire whip attachment, whip mixture to stiff peak stage. Do not overwhip.
2. Transfer sweetened whipped cream to a pastry bag fitted with a large open star tip. Pipe a large rosette on each goblet of mousse and decorate with bittersweet chocolate couverture shavings.