

Dark Chocolate Blender Mousse

Traditional mouse recipes require the chocolate be melted in a double boiler. I have trouble getting this right. Sara VanderVoort knew of my quest for an easy, perfect chocolate mouse and sent along a recipe from the NYTimes that uses a blender. I modified it a bit with Starbucks decaf instant instead of espresso. I use a 48% cocoa bar that melts easier than the higher percentage cocoa bars and added toasted hazelnuts. I left out the alcohol. I also add the blended chocolate to the whipped cream in the stand mixer rather than try to fold it in.

An interesting option is to substitute a cup of coconut cream for the heavy cream. The cream in a can of coconut cream will do.

Ingredients:

- 1 Tbsp. hazelnuts
- 1/2 cup heavy cream (or a cup of coconut cream)
- 2 Tbsp. sugar
- 3.5 oz. chocolate bar
- 1 egg
- 1/4 packet of Starbuck's decaf instant coffee
- 1/4 tsp. vanilla extract (Baker's)
- 1/8 tsp. kosher salt

Equipment:

- Stand mixer
- Blender



Blender Mousse:

☑	Directions	Time (min)
	Remove an egg from the refrigerator and place the stand mixer bowl in the freezer	10
	Remove stand mixer bowl from the freezer. Pour 1/2 cup heavy cream (or a cup of coconut cream) into the bowl and whip to form glossy, medium peaks.	4
	Cover bowl and place in the refrigerator	1
	In a saucepan, combine 2 Tbsp. sugar with 1/2 Tbsp. water. Heat slowly, stirring frequently, until the syrup boils and then turn off the heat	5
	In a blender, add 1 egg and 3.5 oz. of broken chocolate.	1
	Blend eggs and chocolate on medium-high speed. Slowly add hot syrup. Blend until extremely smooth.	3
	While the blender is running, slowly add a 1/4 packet of Starbucks instant coffee and 1/4 tsp. vanilla, and 1/8 tsp. salt	2
	Keep blending until room temperature. Scrape sides as needed.	1
	Spoon chocolate into whipped cream at slow speed and blend until white streaks are gone.	2
	Spoon into serving dishes or single serving bowl. Refrigerate until firm (2-24hrs)	120
	Line a pan that fits in the toaster oven with aluminum foil. Toast 2 Tbsp. hazelnuts until dark brown.	3
	Roll toasted hazelnuts in paper towel to remove darkened husks. Chop coarsely and garnish the mouse with nuts. Serve with while nuts are still warm.	2
	Total: 2 hr. 34 min.	