

Magical Chocolate Mousse

[Also Honey](#)

Serves 6-8

6 oz chocolate (don't use chips)

3 large egg yolks

3 large egg whites

1/4 cup heavy cream

2 tsp rum

1/2 tsp vanilla extract

1/8 salt

1. Whip heavy cream and place in fridge to chill.
2. Place chocolate in glass/heatproof bowl over pot of simmering water on stove. Do not allow water to touch bottom of bowl. Melt chocolate, stirring occasionally. When melted, add egg yolks, salt, and rum. Whisk lightly until combined. Remove from heat and set aside to cool.
3. Whip egg whites until soft peaks form. Add vanilla, mix.
4. In small batches, add egg whites to yolk and chocolate mixture. Mix until blended.
5. In small batches, add whipped heavy cream. Mix until blended.
6. Plate in serving dishes before chilling.
7. Chill for 3 hours, or overnight.

