

Heavenly Chocolate Mousse

8 oz semisweet chocolate chips
1/2 cup cooled strong coffee, divided
2 tablespoons butter (no substitutes)
3 egg yolks
2 tablespoons sugar
1 1/4 cups whipping cream, whipped

In a heavy saucepan or double boiler, heat chocolate, 1/4 cup coffee and butter on very low heat until the chocolate and butter are melted. Cool for 10 minutes. In another small heavy saucepan, whisk egg yolks, sugar and remaining coffee. Cook and stir over low heat until mixture reaches 160 degrees F, about 2-3 minutes. Remove from the heat; whisk in chocolate mixture. Set saucepan in the freezer and stir every 3 minutes until cooled, about 5-10 minutes. Fold in whipped cream. Spoon into a bowl. Cover and refrigerate for 4 hours or overnight.

Source: Adapted from AllRecipes.com