



DOVE® Chocolate Mousse

Prep time: 30 minutes

Decoration time: 60 minutes

Cooking time: 30 minutes

Refrigeration time: 30 minutes

Difficulty: Moderate



Ingredients:

- 1 cup heavy whipping cream
- 6 ounces DOVE® BRAND Dark Chocolate Miniatures (approximately 22 pieces)

- 2 egg yolks
- 3 egg whites
- 1 tablespoon sugar

Directions:

Place a large glass bowl over a pan of simmering water. Melt chocolate, stirring occasionally. Do next two steps while chocolate melts.

In a chilled, clean medium-sized bowl, beat the cream with an electric mixer on high speed

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DOVE® Chocolate Mousse (continued)



until it holds medium peaks. Set aside. If using the same set of beaters for the next step, be sure to clean and dry them thoroughly between steps.

In another clean, medium-sized bowl, beat the egg whites with an electric mixer on high speed until it holds medium peaks. Set aside.

Mix the yolks and sugar with the melted chocolate. Fold in 1/3 of the egg whites first to lighten the mix, then add the remaining 2/3 of the egg whites and fold gently. Add the whipped cream and mix. Serve in martini glasses and let chill until ready to serve.

Tip: Decorate your chocolate mousse with some crushed TWIX® bars.

Makes 6 servings.

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