

Nanny's Chocolate Mousse

Ingredients

- 8 (1 ounce) squares semisweet chocolate, coarsely chopped
- 1/2 cup water, divided
- 2 tablespoons butter (no substitutes)
- 3 egg yolks
- 2 tablespoons sugar
- 1 1/4 cups whipping cream, whipped

Directions:

In a microwave or double boiler, heat chocolate, 1/4 cup water and butter until the chocolate and butter are melted. Cool for 10 minutes. In a small heavy saucepan, whisk egg yolks, sugar and remaining water. Cook and stir over low heat until mixture reaches 160 degrees F, about 1-2 minutes. Remove from the heat; whisk in chocolate mixture. Set saucepan in ice and stir until cooled, about 5-10 minutes. Fold in whipped cream. Spoon into dessert dishes. Refrigerate for 4 hours or overnight.