

Cana's Feast

WINERY

✿ *May 2013 Cellar Club Party* ✿

DARK CHOCOLATE CHIPOTLE MOUSSE

Paired with 2010 Primitivo

Yield: 4-6 servings

INGREDIENTS:

- 4½ OUNCES BITTERSWEET CHOCOLATE, FINELY CHOPPED
- 2 TABLESPOONS UNSALTED BUTTER, DICED
- 1 CUP HEAVY CREAM
- 3 LARGE EGGS, SEPARATED
- 2 TABLESPOON SUGAR, GRANULATED
- 1 TEASPOON CHIPOTLE POWDER

METHOD:

1. Whip the cream to soft peaks, then refrigerate.
2. Combine the chocolate, chipotle powder and butter in the top of a double boiler over simmering water, stirring frequently until smooth. Remove from the heat and let cool until the chocolate is just slightly warmer than body temperature. To test, place your hand on the bottom of the bowl and it should feel slightly warm. If it is cold, rewarm slightly and retest.
3. While the chocolate is cooling, whip the egg whites until they are foamy and beginning to hold a shape. Sprinkle in the sugar and beat until soft peaks form.
4. When the chocolate has reached the proper temperature, stir in the yolks. Gently stir in about one-third of the whipped cream. Fold in half the whites just until incorporated, then fold in the remaining whites, and finally the remaining whipped cream.
5. Spoon the mousse into a piping bag and refrigerate until ready to serve. The mousse can be refrigerated for up to a day.