



Chocolate Mousse with Pear Chips

Ingredients:

8 eggs, separated

12 oz bittersweet chocolate (not baking)

1 tsp instant coffee granules, dissolved in 3 tbsp boiling water

¼ cup sweet red wine

FOR Pear Chips:

2 firm pears

1 cup sugar

Directions:

In a mixer, whip the egg whites until stiff peaks form.

Over a double boiler, melt the chocolate with the coffee.

Beat egg yolks, with a fork and quickly add to double boiler, mixing well.

Add the red wine.

Remove from heat.

Fold in the egg whites until combined.

Place in individual cups for serving. Refrigerate.

To prepare pear chips, preheat oven to 325°F.

Thinly slice the pears and lightly coat each side with sugar.

Place the pear slices in a single layer on a baking sheet lined with parchment paper.

Bake for 15-20 minutes.

Turn the pears over and bake for an additional 15-20 minutes.

Turn off the oven and leave the pears in the oven to cool and dry.

Before serving, garnish mousse with chocolate shavings and caramelized

pear chips.