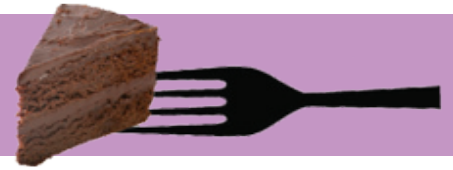


Cappuccino Chocolate Mousse w/Grand Marnier Whipped Cream



Cappuccino Chocolate Mousse:

1 pound semi-sweet chocolate
½ cup heavy cream
1/8 cup confectionery sugar
½ cup pasteurized egg whites
½ teaspoon cream of tartar
3 ounces chilled cappuccino

Grand Marnier Whipped Cream:

½ cup heavy cream
1 ounce Grand Marnier
⅓ cup confectioners sugar

How to Prepare:

For Chocolate Mousse:

Melt semi-sweet chocolate. In a separate bowl whip heavy cream till stiff peaks, then add confectionery sugar.

In a separate bowl, whip egg whites with cream of tartar till stiff peaks. Fold melted chocolate into whipped cream then fold mixture into stiff egg whites.

Then fold in chilled cappuccino.

Refrigerate for 2 Hours

For Grand Marnier Whipped Cream:

Whip heavy cream to stiff peaks. Add confectioners sugar & Grand Marnier.

Refrigerate 1 Hour

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NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012