

Baking with Deb

Saturday, March 20th - Chocolate Mousse With Whipped Cream Topping and Carmel Sauce

Ingredient List

- 1.4 large eggs (room temperature)*
- 2.6 ounces bittersweet chocolate, chopped (Ghirardelli 60% Cocoa or Lindt 70% Cocoa baking bars work well - bars are usually 4 oz., so we'll need 1.5 bars)
- 3.1 Tablespoons unsalted butter
- 4.1/4 cup strongly brewed coffee
- 5.1 cup granulated sugar
- 6.1 cup heavy whipping cream (leave in the refrigerator)
- 7.1/2 cup heavy whipping cream (you can pull this out with your other ingredients)
- 8.1 Tablespoon powdered sugar
- 9.cream of tartar
- 10.vanilla
- 11.salt

*our mousse will contain uncooked egg whites - feel free to purchase pasturized eggs, if you prefer (usually carried at Whole Foods)

Equipment List

- 1.Stand mixer with a whisk attachment or a hand mixer & mixing bowl
- 2.Whisk
- 3.Saucepan, with about 2 inches of water in it
- 4.2 heatproof mixing bowls that can sit comfortably on top of the saucepan without touching the water
- 5.1 large and 1 small bowl
- 6.Wooden Spoon
- 7.Spatula
- 8.Slotted spoon (If you have one, if not no worries)
- 9.Ladle
- 10.2 hot pads
- 11.Pizza Cutter
- 12.Kitchen towel
- 13.1 cup measuring cup
- 14.1/4 cup measuring cup
- 15.Probe thermometer (if you have one, if not no worries)
- 16.Silicone basting brush (If you have one, if not no worries)
- 17.Whatever you'd like to serve your lovely mousse in! Ramekins, Mini Mason Jars, small bowls. We'll make about 6 servings.



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Homework (the fun kind!)

1. Pull your ingredients and equipment so you are ready to go at class time!
2. Mise en place (pre-measure your ingredients)

Recipes

Chocolate Mousse

4 large eggs
6 ounces bittersweet chocolate, chopped
¼ cup strong coffee
½ cup granulated sugar, divided (¼ cup each)
¼ teaspoon cream of tartar

Salted Caramel Sauce

½ cup granulated sugar
¼ cup water
½ cup heavy whipping cream
1 ½ teaspoons vanilla
1 Tablespoon unsalted butter
Pinch salt

Vanilla Whipped Cream

1 cup heavy whipping cream
1 Tablespoon powdered sugar
1 teaspoon vanilla