

Cappuccino Mousse

(Serves 6)

Ingredients:

4 oz. chocolate, chopped
2 oz. unsweetened chocolate, chopped
1 tbsp. cognac
6 tbsp. espresso coffee
4 tbsp. light sour cream
1-1/3 cup sugar
4 extra-large eggs whites
1/2 tsp. cream of tartar
Pinch of salt
1 tsp. vanilla extract
whipped cream
12 raspberries

Directions:

Combine chocolates, coffee and cognac in heavy, small saucepan. Stir over low heat until melted and smooth. Remove from heat; stir in sour cream. Set aside. Mix sugar, egg whites, cream of tartar and salt in top of double boiler. Using a hand-held mixer, beat mixture until tripled in volume, about 4-5 minutes. Continue beating 3 minutes. Transfer mixture to large bowl. Beat in vanilla extract. Fold in warm chocolate mixture. Spoon mousse into 6 small dishes. Refrigerate overnight. Serve with a dollop of whipped cream or add a couple of raspberries on top.

Suggested Wines: Riunite Raspberry Cabernet

