

Chocolate Mousse

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Ingredients:

8 ounces chocolate chips
6 tablespoons water
2 teaspoons vanilla
2 cups whipping cream
1/4 cup confectioners' sugar



Directions:

- 1 Melt chocolate and water in saucepan.
- 2 Whisk in the vanilla.
- 3 Allow to cool.
- 4 Whip the cream.
- 5 Add the confectioner's sugar.
- 6 On low beater, blend in the chocolate.
- 7 Scoop the Chocolate Mousse into a clear, glass bowl.
- 8 Garnish with grated chocolate or some of the chocolate from the pan drizzled on top.

<http://b-nin.blogspot.in/2014/06/chocolate-mousse.html>