

Chocolate Mousse Torte

Maida Heatter's *Book of Great Chocolate Desserts*, Knopf, 1980.

Ingredient	1 recipe	2 recipe
9-inch pie	1	2

Pre-heat oven to 350°F. Butter pie plate(s) and dust with cocoa powder or fine dry bread crumbs.

Mix in microwave-able bowl or measuring cup:

Semi-sweet or bittersweet chocolate	8 oz	16 oz = 1 lb
Dry instant coffee	1 Tbsp	2 Tbsp
Water	¼ cup	½ cup

Microwave 2 minutes on Medium. Whisk until the mixture is smooth, and set aside.

Separate:

Eggs	8	16
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In one bowl, beat at high speed for 5 minutes till pale lemon-colored and thick:

Egg yolks	8	16
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Gradually add and continue to beat at high speed for 5 minutes more:

Sugar	2/3 cup	1-1/3 cup
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Add, beating slowly:

Vanilla	1 tsp	1 tsp
Chocolate mixture		

In separate clean bowl with clean beaters, whip until stiff but not dry:

Egg whites	8	16
Salt	1/8 tsp	¼ tsp

Fold 1/3 of egg whites into chocolate mixture. Then fold in remaining whites only until no white shows.

Mousse only: At this point, you can pour the mousse into a serving dish and refrigerate for 2 hours.

Torte: Gently set aside and refrigerate:

mousse	About 4 cups	About 8 cups
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Gently spread remaining batter in pie plate(s). Bake for 25 minutes. Turn off the oven, but leave the torte in the oven for 5 minutes more. Remove to a rack to cool. The center will fall while cooling.

When the torte is completely cool, very gently spread the reserved cold mousse in the pie plate(s).

Refrigerate for 2 hours.

Whip till fairly firm:

Heavy or whipping cream	1 to 1-1/2 cup	2-1/2 to 3 cups
Vanilla	1-1/2 tsp	1 Tbsp
Confectioner's sugar	1/3 cup	2/3 cup

Spread to cover mousse or torte completely.