

Rum Chocolate Mousse

<http://skiboostsinthekitchen.wordpress.com/2013/04/14/rum-chocolate-mousse/>

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by skiboostsinthekitchen

Ingredients:

- 1 cup dark chocolate chips
- 5 tablespoons boiling water
- 2 tablespoons dark rum (Myers is my favorite)
- 4 eggs, separated

Directions:

1. Separate egg yolks and whites into two bowls
2. Beat egg whites with an electric hand mixer or kitchenaid until stiff fluffy and peaks form, set aside.
3. Put chocolate chips and boiling water in a blender and blend until smooth, about 10 seconds.
4. Add yolks and rum to blender, blend until fully incorporated
5. Using a rubber spatula, transfer chocolate mixture into a medium bowl.
6. Fold whipped egg whites into rum chocolate.
7. Pour into ramekins, chill at least 1 hour.