

Chocolate mousse

$\frac{3}{4}$ cup of chopped semi-sweet chocolate (Ghirardelli)	Whipped Cream (garnish)
1 $\frac{3}{4}$ cup of heavy cream (cold)	1 cup cold heavy cream
1 tsp vanilla bean paste	1 tbl confectioner's sugar
3 egg whites	Chocolate Shavings (optional garnish)
2 tbl sugar	
Pinch of salt	

Directions:

Place chocolate in a large heat proof glass bowl set over a saucepan with boiling water or in a double boiler at a low simmer. Stir chocolate until melted, then add in a pinch of salt. Turn off the heat and let stand.

With a stand mixer, whip egg to soft peaks. Gradually add the sugar and continue whipping until firm, transfer to a large bowl, clean the stand mixer bowl and place in the fridge.

Now, transfer the cream in chilled stand mixer bowl, until soft peaks form, set aside and hold at room temperature.

Remove the chocolate from the water bath and using a whisk, fold in the egg whites all at once. When the whites are almost completely incorporated, fold in the whipped cream. Transfer to a piping bag, fitted with a piping tip, and fill your favorite decorative dessert cups. Now, cover the mousse and refrigerate for approximately 1 hour or until set. Top with more whipped cream and shaved chocolate, if desired. ENJOY!