

## DESSERTS

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### CHOCOLATE MOUSSE WITH FRUIT†

#### (SCHOKOLADE MOUSSE MIT FRÜCHTEN)

- 8 oz. Semi-Sweet Chocolate
- 1/3 cup boiling water
- 2 eggs (separated)
- 2 tablespoons sugar
- 1 cup whipping cream
- 1 lb. strawberries
- 2 kiwis
- 1 tablespoon powdered sugar
- dash of salt

Break the chocolate into pieces in a bowl and add the 1/3 cup boiling water. Place the bowl in a saucepan with hot water. Stir the chocolate until it is melted. Set aside. Beat the egg yolks with the sugar until creamy (approximately 2-3 minutes). Pour in the melted chocolate and stir well. Slowly add the whipping cream and stir until thoroughly blended. Wash the beaters and beat the egg whites with a dash of salt until stiff. Pour the chocolate mixture over it and mix well. Pour into a bowl and place in the refrigerator for 12 hours or longer. To serve: wash and hull the strawberries and peel and slice the kiwis. Place a few slices of Kiwis and some strawberries on a plate. Take a large spoon or ice cream scoop, dip it into hot water, scoop out the mousse and turn over on the plate with the fruit. Lightly sprinkle some powdered sugar on the top and serve.

Makes 6 servings

