

Chocolate Mousse for a Party

From bonappetit.com

1 lb. semisweet chocolate, chopped (such as Guittard 64%)
2 cups heavy cream
7 large egg yolks, room temperature
3 TBSP plus 1/3 cup sugar
½ tsp vanilla extract
5 large egg whites, room temperature
¾ tsp Diamond Crystal or ½ tsp Morton Kosher salt

Whipped cream, maraschino cherries, and extra-virgin olive oil for serving

1. Heat semisweet chocolate and heavy cream in a medium heatproof bowl set over a saucepan of simmering water (bowl should NOT touch water), stirring occasionally with a heatproof rubber spatula, until chocolate is melted and mixture is smooth. Remove bowl from heat.
2. Vigorously whisk room temperature egg **yolks** and 3 TBSP sugar in a large bowl about 2 minutes to dissolve sugar. Add a small amount of chocolate mixture, whisking constantly until combined (doing this warms the egg yolks without scrambling them). Add remaining chocolate mixture, whisking constantly until combined, then whisk in vanilla.
3. Meanwhile, beat the room temperature egg **whites** and salt in the bowl of a stand mixer fitted with the whisk attachment on medium speed until foamy. With the motor running, gradually sprinkle in remaining 1/3 cup of sugar and beat until soft peaks form.
4. Gently fold half of the egg white mixture into the cooled chocolate mixture until mostly combined, then fold in the remaining egg white mixture. Scrape chocolate mousse into a large serving bowl; cover with plastic wrap (do not let plastic wrap touch the surface of the mousse). Chill at least 5 hours to set up.
5. Serve the chocolate mousse with whipped cream, maraschino cherries, extra-virgin olive oil, and flaky sea salt in small bowls on the side for topping as desired.

This is a chocolate lovers dream - decadently rich - that is an easy, make ahead, gluten free, nut free dessert.

The logo for Movers Real Estate features the word "Movers" in a bold, black, sans-serif font, followed by "Real Estate" in a smaller, black, sans-serif font. A red silhouette of a person carrying a box is positioned above the "o" in "Movers".