

# Fancy Mousse

## INGREDIENTS:

### *Mousse:*

- ¾ C Whipping Cream
- 6 oz Semisweet Chocolate, chopped
- 2 Large Egg Yolks
- 2 tsp Brandy (optional)
- ⅓ C Chilled Whipping Cream
- 1 Tbsp Sugar
- ½ tsp Vanilla Extract

### *Cream:*

- ½ C Chilled Whipping Cream
- 2 tsp Sugar
- 2 tsp Brandy (optional)

### *Antlers:*

- 8 oz Chocolate Mousse Mix
- 1½ C Flour
- 1½ C Egg White
- ½ C Softened Butter

## DIRECTIONS:

**For Mousse:** Heat whipping cream gently in double-boiler or small saucepan until it comes to a simmer. Remove from heat and add chocolate. Stir until the chocolate has completely melted. Whisk in the egg yolks and brandy. Set aside to cool completely. Beat 1/3 cup whipping cream, sugar and vanilla in medium bowl to stiff peaks. Fold into cooled chocolate mixture. Reserve 8 oz mousse for antlers, then spoon remaining evenly into wineglasses. Cover with plastic wrap and refrigerate until firm, about 3 hours.

**For Cream:** Beat whipping cream, sugar and brandy in medium bowl to soft peaks. Top mousse with dollops of cream.

**For Antlers:** Beat all ingredients in electric mixer for 10 minutes until smooth, spread on a sheet pan in antler shapes almost paper thin. Bake for 4 to 5 mins.



Pair with  
champagne.

The Lake Front Anchorage, A  
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