

Grand Cafe

501 Geary Street, San Francisco, CA 94102

www.grandcafe-sf.com



Brasserie and Bar

Bittersweet Chocolate Mousse Terrine



Yield: 12
Ingredients

Bittersweet Chocolate (onyx)	12 oz.
Eggs-separated	12 ea.
White sugar	6 oz.
Grand Marnier	1.5 oz.

White Chocolate Mousse:

White Chocolate	1# oz.
Water	4 oz.
Butter	1 oz.
Yolks-fresh	2 oz.
Whites-fresh	8 oz.
Sugar	1.5 oz.
Whipping Cream	1 cup

Directions

Melt Chocolate over a double boiler, whip egg yolks to a ribbon with $\frac{1}{2}$ the sugar while cooking them over a double boiler. Whip egg whites with the other $\frac{1}{2}$ of the sugar to soft peaks. Fold Grand Marnier into the egg yolks, pour some chocolate into the egg yolks then fold the rest of the yolks back into the chocolate, fold the egg whites into the chocolate in by 3 parts. Pour $\frac{1}{2}$ of the mix into 12 glasses, refrigerate the glasses and leave the rest of the mousse at room temperature until the white mousse is added. Then top with the remaining mousse. Be careful not to fill too high in the ball jar so they can close without disturbing the top of the mousse.

White Chocolate Mousse

Melt white chocolate over a double boiler with the water, whip yolks to a ribbon. Add the butter to the chocolate and stir until smooth, fold in the egg yolks, whip the whites with sugar and fold into the chocolate in 3 parts. Whip the cream and fold into the mousse. Divide the mousse on top of the set bittersweet mousse in the glasses then top with the remaining bittersweet mousse and refrigerate. To serve add a quenelle of whipped cream on top. And serve with some butter cookies.