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Mexican Chocolate Mousse

From Linda Fox of Zihuatanejo: This is an embarrassingly easy recipe and the best mousse I've ever had. A dear friend of my Mother obtained this recipe from the chef at "Windows of the World" restaurant in New York many years ago. He swore her to secrecy and because I did catering and was so in love with this recipe, she broke her word and shared it with me--making me promise to never share it with anyone--including my Mom. My Mom's friend passed away a couple of years ago, and now I'm breaking my word to share it with you because it's just too good and too easy a dessert to keep to myself.

Categories: Desserts

1 jigger Kahlua
5 whole eggs
12 ounces semisweet chocolate
1 3 1/2 ounce can evaporated milk
3/4 cup hot whipping cream or whole milk
1/4 cup sugar
3 ounces bitter chocolate, cut into small pieces
1 orange peel, grated

1. Heat cream and milk in a small saucepan until nearly boiling. (Don't let it boil).
2. Put all the ingredients into a blender and blend until smooth. Pour into the container you want to serve in and refrigerate at least overnight.

Editor's Note: Linda Fox is a local chef, caterer and food critic. You can find her book, "Cookin' Hot in Zihua" in many local restaurants in the Zihuatanejo area.