

Ingredients for Filling:

8 oz. sweet or semi sweet chocolate melted

6 tbsp. butter softened

3 egg yolks

1 c. heavy cream (make sure it's heavy)

1 tsp. vanilla extract

3 egg whites

1/4 c. sugar

Directions for Filling:

Beat the soft butter into melted chocolate. Beat in egg yolks one at a time. Beat the cream and add vanilla extract. Beat egg whites until they form soft peaks. Sprinkle in sugar by spoonfuls and continue beating until stiff peaks are formed. Fold into chocolate mixture. Gently fold in whipped cream. Turn the mousse into prepared cooled Torte dish. Cover and chill several hours. You may wish to decorate the mousse with swirls of whipped cream or raspberries. Enjoy!

Chef Robyn will answer your baking questions at www.chefslines.com

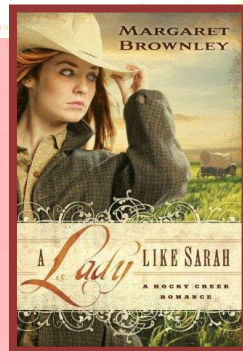
Love

And

Laughter

In The

Old West



A ROCKY CREEK ROMANCE