



Olive Oil Chocolate Mousse

6 oz. bittersweet chocolate, finely chopped
3 egg yolks
1/4 cup mild-flavored extra-virgin olive oil
3 Tbs. warm water
1/4 tsp. sea salt
2 egg whites
1/8 tsp. cream of tartar
1/4 cup sugar
Chocolate shavings for serving (optional)

Put the chopped chocolate in a heatproof bowl and set over, but not touching, barely simmering water in a saucepan. Stir the chocolate until melted and smooth. Remove from the heat and whisk in the egg yolks, olive oil, warm water and salt until well blended.

In a clean bowl, using an electric mixer set on medium-high speed, beat the egg whites with the cream of tartar until frothy. Add the sugar and continue beating until the mixture forms soft peaks. Fold about one-third of the egg whites into the chocolate mixture until no white streaks remain. Gently fold in the remaining whites until well incorporated.

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Spoon the mousse into 4 custard cups, dividing evenly. Refrigerate until well chilled for at least 4 hours or up to overnight. Sprinkle with the chocolate shavings and serve immediately.

Serves 4.

Note: This recipe contains raw eggs. If you have health and safety concerns, you may wish to avoid foods made with raw eggs

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