



Chocolate Orange Mousse

from The Gastonian

Serves 12 people

- 3 cups semisweet chocolate chips**
- 3 large fresh eggs**
- 3 teaspoons vanilla extract**
- 3 cups heavy cream, heated**
- Zest of two oranges**

Place chocolate chips, egg and vanilla into the container of electric blender and blend for 30 seconds. Remove center of blender lid and, while machine is running, slowly pour heated cream into the chocolate mixture. Blend until well-mixed and chocolate chips are melted. Add orange zest. Mix well.

Pour into parfait or wine glasses. Refrigerate until set.

Pipe top with Grand Marnier cream.

Garnish with pinch of orange zest.

GRAND MARNIER CREAM:

- 2 cups heavy cream**
- 1 cup powdered sugar**
- 3 tablespoons Grand Marnier**

Beat heavy cream until frothy. Add sugar and Grand Marnier and beat until stiff peaks form.

— Dixie Harvey, executive chef

