



Cuisine of Jean-Charles Berruet

**Mousse au Chocolat
Chocolat Mousse**

Serves 4

3 1/2 tablespoons unsalted butter
5 tablespoons sugar
7 ounces semi-sweet chocolate
6 eggs, separated
2 ounces dark rum (Barbencourt preferred)

1. Melt the butter and chocolate in a bain-marie until smooth. Add sugar. Mix with a spoon until everything is very smooth. Put aside and let cool.
2. When the mixture is cool, add the egg yolks one at a time. Keep on mixing until completely smooth. Add the rum.
3. Beat the egg whites until stiff. Add them, one spoonful at a time, to the chocolate mixture. Mix thoroughly.
4. Spoon the mixture into individual serving dishes. Refrigerate for about 4 hours.

Decorate the mousse with whipped cream laced with Barbencourt or another d