

## Orange Chocolate Mousse

Serves 2-4

Prep time: 10 minutes

Chilling time: 30 minutes

4oz semi-sweet chocolate, chopped

3 eggs, separated

6 tbsp butter

1 tbsp Gran Marnier or other orange liqueur

½ tsp vanilla

Place chocolate in a saucepan and set over hot (not boiling) water; cover. Let melt over low heat. Remove pan from heat and beat in egg yolks one at a time until sauce thickens slightly. Beat in butter, liqueur and vanilla. Let cool slightly. Beat egg whites until stiff peaks form. Stir ¼ of the egg whites into the chocolate mixture, then gently fold this mixture into remaining egg whites. Spoon into 2-4 individual glass dishes and chill.