



Blender Chocolate Mousse

Submitted by Deirdre Hitch

1 C Whole Milk

½ C Sugar

3 Eggs

12 oz. Semi-sweet Chocolate Bits (Ghirardelli)

Splash of any liqueur (if desired)

Heat milk in the microwave, but do not boil. Add sugar, eggs, chocolate bits, and liqueur into blender and pulse 4-5 times. Add hot milk and blend till chocolate melts. Pour a small amount into demitasse cups, ramekins, or other small vessels. (It is very rich so one does not need a lot.) Put in refrigerator for 3 to 4 hours before serving, to set. To serve, top with fresh or pureed fruit, if desired.

Serves: 12 to 18 demitasse cups, half-filled