

YINZER YUMS OF YESTERYEAR

CELEBRITY CHOCOLATE MOUSSE (PIE)



INGREDIENTS

- 4 oz. semisweet chocolate bits
- 2 oz. butter
- 2 oz. orange juice or Cointreau
- 4 eggs, separated
- fresh whipped cream
- 1 pre-made pie crust
- chocolate shavings (optional)

PREPARATION

Melt chocolate and butter in a double boiler. Add orange juice or orange liquor and mix well. Beat egg yolks until thick and lemon-colored, then slowly blend them into the chocolate mixture. Remove from heat. Then, beat your egg whites until stiff but not dry. Gently fold into chocolate mixture.

Pour into individual molds, a glass bowl, or a pie shell. Enjoy!



ORIGINAL RECIPE BY GLENDA JACKSON, 1977