

MUD PUDDLE MOUSSE

Wait a minute...chocolate mousse is like, SO eighties! Well we've moved it into the new millennium by updating it with local and regional ingredients. Besides...you still like chocolate mousse.. admit it. Serves 6.

Ingredients:

4	Eggs, separated
4 T	Sugar
4 T	Mud Puddle Chocolate Vodka
6 oz	Semi-sweet chocolate, cut into small chunks (We like <i>Dagoba</i>)
3 T	Strong, freshly-brewed <i>Stumptown</i> espresso
8 T	Soft, unsalted butter, cut into pieces
	New Deal Vodka Whipped Cream, to serve
	New Deal Vodka Candied Citrus Peel, to garnish

Directions:

1. Whisk egg yolks and sugar in a large mixing bowl for 2-3 minutes until they are pale yellow and thick enough to form a ribbon when the whisk is lifted..
2. Whisk in New Deal Vodka. Set the mixing bowl over a pot of simmering (not boiling) water and continue to whisk for 3-4 minutes, or until foamy and hot.
3. Set the bowl over a pot of iced water and whisk for another 3-4 minutes, or until cool, thick and creamy. (Yes, so far there has been a lot of whisking.)
4. Place another medium saucepan over the simmering water. Add chocolate and coffee and stir constantly until chocolate melts. Do not allow it to get too hot or allow it to come into contact with the water or steam.
5. When the chocolate is melted, whisk in the butter, one piece at a time, to make a smooth cream.
6. Slowly fold the chocolate mixture into egg yolk mixture. Be loving and gentle here.
7. Whisk egg whites in a separate bowl until stiff peaks begin to form. Stir about ¼ of the egg whites into the chocolate mixture to lighten, and then very gently fold in the remainder.
8. Spoon mousse into a martini glass or dessert cups and refrigerate for at least 4 hours, or until set.
9. Serve with a dollop of New Deal Whipped Cream and a few strips of New Deal Vodka Candied Citrus peel rolled in sugar. Beautiful, delicious, local, and every bit worth the excessive whisking!

