### Recipe: Top-Secret Mousse

Makes 4 servings

3½ ounces Nestle Milk Chocolate, coarsely chopped
3 large eggs, separated, at room temperature
Pinch of salt
1½ teaspoons sugar

Gently melt the chocolate in a heatproof bowl over a saucepan of simmering water or in a microwave oven on medium power.

If necessary, transfer the chocolate in a bowl that can hold all the ingredients. Using a whisk, stir the egg yolks into the chocolate one at a time.

In the bowl of a stand mixer fitted with the whisk attachment or in a bowl with a hand mixer, beat the egg whites with the salt until they start to form peaks. Beating all the while, gradually add the sugar. Continue to beat until the whites are shiny and hold medium-firm peaks.

Spoon about one quarter of the whites over the melted chocolate and stir with the whisk until the mixture is almost smooth. (Stirring in a bit of the whites lightens the chocolate and makes the next step easier.) Spoon the rest of the whites over the chocolate and, using the whisk or a large rubber spatula, very carefully fold in the whites. Be as thorough as you can without overworking the mixture — it's better to have a few white streaks than to beat the bubbles out of the mousse by overmixing (actually, I find the streaks appealing).

Spoon the mousse into a serving bowl or individual bowls or serve it now, or cover it and keep it in the refrigerator until you're ready for dessert.

Bonne idée

To give the mousse a mocha flavor, add 1 tablespoon strong coffee to the bowl with the chocolate to be melted. Alternatively, you can add another flavor when you whisk in the egg yolks; such as 1 teaspoon pure vanilla extract, ½ teaspoon pure almond extract, 1/ 8 teaspoon pure peppermint extract or a drop or two of pure orange oil.

A word on the eggs

The eggs in this recipe are not cooked, so it's important to use very fresh eggs, preferably organic and/or from a trusted local source.