

Le Grand finale
Chocolate Hazelnut Mouse
Serves 8

8 oz Semi-sweet chocolate
¼ cup Pesach Hazelnut liquor
½ cup sugar
2-3 tablespoons lukewarm water
2 egg whites
2 cups heavy cream
1 pint of mixed berries

Melt chocolate in top of double boiler. Meanwhile cook hazelnut liquor and sugar over very low heat until sugar melts (do not let it brown). Add sugar syrup to chocolate; they should be about the same temperature. Beat in 2 tablespoons of lukewarm water and set it aside. Beat egg whites until stiff and whip the cream and fold together. Beat chocolate again if thickened and add 1 more tablespoon of water. Fold chocolate into cream and spoon into individual serving glasses. Add mixed berries and chill (not more than 2-3 hours before serving. Top with chocolate shavings.
Enjoy!