

Chocolate-Rum Mousse

Ingredients

- ¼ cup cold whole milk
- 1 envelope unflavored gelatin
- ¾ cup milk, heated to boiling
- 6 tablespoons dark rum
- 1 large egg
- ¼ cup sugar
- ⅛ teaspoon salt
- 1 6-ounce package (1 cup) semisweet chocolate pieces
- 2 cups heavy cream
- 2 ice cubes
- 1 teaspoon vanilla

Method

Put the cold milk and gelatin in blender. Cover and blend at low speed to soften the gelatin.

Add boiling milk; blend until the gelatin dissolves. If gelatin granules cling to the container, use a rubber spatula to push them down.

When the gelatin is dissolved, add the rum, egg, sugar and salt. Blend at high speed and add chocolate pieces until smooth.

Add 1 cup of the cream and the ice cubes. Continue blending until the ice is liquefied. Pour into parfait or wine glasses and chill.

Add vanilla to the other cup of cream and whip until stiff. Top the mousse with whipped cream.

