

Orange Chocolate Mousse

with Blood Orange Tea

8 oz Dark chocolate (chopped)

1 1/2 C Heavy cream

1 † Orange extract

2 T Sugar

3 lg Egg whites

1/4 † Salt

2 T Blood Orange Tea (brewed and cooled)

MELT the dark chocolate in a heatproof bowl over simmering water.

WHIP the heavy cream with orange extract, sugar, and brewed Blood Orange tea until soft peaks form.

FOLD the melted chocolate into the whipped cream.

BEAT the egg whites with salt until stiff peaks form.

GENTLY FOLD the egg whites into the chocolate mixture.

CHILL the mousse in the refrigerator for at least 2 hours.