

Food Processor Chocolate Mousse

Recipe from Serious Eats

Serves 6

- 7 oz bittersweet chocolate (no more than 62% cacao)
- 2 Tb canola oil
- 1 Tb orange liqueur (Cointreau or Grand Marnier)
- 1 Tb vanilla
- 1/3 cup milk
- 2 Tb sugar
- Pinch of salt
- 1 cup heavy cream

Process the chocolate in a food processor until finely ground. Leave it in the processor bowl while you work on the next steps.

Combine the oil, liqueur, and vanilla in a small cup. Set aside while you warm the milk.

Bring the milk, sugar, and salt to a simmer in a small pan. As soon as it begins to simmer, remove from the heat, turn on the food processor, and drizzle the milk into the chocolate through the tube of the food processor. Continue processing until the chocolate is thoroughly melted. Add the oil mixture and mix for another 10 seconds or so. Scrape the mixture into a large bowl and allow to cool for 10 minutes or so (while you whip the cream).

Beat the cream in a standing mixture until it holds a very soft shape. Thoroughly mix a third of the cream into the chocolate. Carefully fold the remaining cream into the chocolate mixture. Scrape into 6 dessert cups and refrigerate until ready to serve.