

Patrick's Chocolate Mousse

1/8 teaspoon cream of tartar (helps egg whites stiffen)

1 cup semi-sweet chocolate pieces

1/2 cup hot coffee

2 oz coffee liqueur (Kahlua)

4 egg yolks

4 egg whites

2 tablespoons sugar

*Put chocolate pieces and hot coffee in blender until melted;
Add liqueur and yolks until smooth.*

*Beat egg whites until whites peak;
Slowly and gradually add sugar until whites are stiff.*

*Fold into chocolate (do not add chocolate into whites in mixer!)
Put into small glasses or bowls; makes 8.
Cover each and Refrigerate.*