

*Texas Hill Country Olive Co.*

# **EXTRA VIRGIN OLIVE OIL CHOCOLATE MOUSSE**

with Spaniard or Sola Stella EVOO

## **Ingredients:**

- 6 ounces dark chocolate (70 percent cacao or higher), finely chopped
- 1/4 cup extra virgin olive oil
- 3 large eggs, separated
- 3 tablespoons cup sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon teaspoon of sea salt flakes



## **Directions:**

1. **Melt Chocolate** - Melt chocolate over a double boiler, stirring until smooth. Remove from heat and whisk in olive oil. Let cool slightly.
2. **Whisk Egg Whites** - In a clean bowl, beat egg whites until soft peaks form. Gradually add 1 tbsp sugar and beat until stiff peaks form. Set aside.
3. **Mix Egg Yolks** - In a separate bowl, whisk yolks with remaining 2 tbsp sugar, vanilla, and salt until pale. Slowly whisk in the chocolate mixture.
4. **Fold in Egg Whites** - Gently fold in one-third of the egg whites to lighten the mixture. Fold in the next third, then the final third, ensuring no white streaks remain.
5. **Chill** - Divide mousse into serving bowls or ramekins, cover with plastic wrap, and refrigerate for at least 2 hours until set.
6. **Serve** - Let sit at room temperature before serving. Garnish with fresh berries, a drizzle of olive oil, or shaved chocolate.