



Bittersweet Chocolate Mousse

from the New York Times via Hervé This

serves 4

- 285 grams (about 10 ozs) best quality bittersweet chocolate
- 1 cup water
- fleur de sel or Maldon salt

Create an ice bath in a large bowl with lots of ice and a little cold water. Nestle a smaller bowl in the ice bath.

Place chocolate and 1 cup water in a small pot and heat over a medium flame. Whisk until mixture is melted and smooth, about 3-5 minutes.

Immediately pour melted chocolate into the bowl in the ice bath. Vigorously whisk chocolate mixture until thick, 3-5 minutes. The chocolate should be fluffy and form a mound when dolloped with the whisk (it should generally have the texture and appearance of mousse). If the mixture does not thicken, add a bit more chopped chocolate and remelt over the heat, then whisk again. Spoon into serving bowls and garnish with sea salt.