

Toblerone Mousse

- 2 Toblerone dark chocolate bars (3.52 oz. each)
- 1/3 c. heavy cream
- 2 large egg whites
- 1/4 c. sugar

In a metal bowl over a pan of simmering water, melt chocolate with the cream, stirring. Remove bowl to cool while making meringue. In another metal bowl over the hot water, combine egg whites and sugar, stirring until sugar dissolves. With a hand-held mixer, beat meringue for 5 minutes until it holds glossy, stiff peaks and is warm to the touch. Remove bowl and continue beating until meringue is cool. Gently fold into the chocolate mixture until fully combined. Spoon into 4 ramekins and cover until serving. (May be refrigerated; allow to come to room temp before serving for softer consistency.)

Accompany with Cooper-Garrod Cabernet Sauvignon