Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Recipe: **Chocolate Mousse**

Serving: 2 Oven Temp: \_\_\_\_\_\_ °F

**Ingredients**

50 mL whipping cream

25 mL whipping cream

175 mL whipping cream

1 oz. white chocolate, finely chopped

2 oz. semisweet chocolate, finely chopped

10 mL margarine

5 mL margarine

**Method**

1. Combine 5 mL margarine into small custard cup with finely chopped white chocolate and 25 mL whipping cream.
2. Combine 10mL margarine into a large metal bowl with 2 squares of chopped semisweet chocolate and 50 mL whipping cream
3. Melt chocolate using a double boiler. Let the chocolate begin to melt over the simmering water and gently stir. When almost all of the chocolate is melted, lift the bowl from the saucepan and set it on the counter. Stir continuously until it is shiny, smooth, and completely melted.
4. Melt white chocolate in microwave using 5 sec intervals. Remove from microwave and stir well each 5 sec until chocolate is looking almost melted and has a few lumps left. Do not microwave again just keep stirring until smooth.
5. Transfer the white chocolate to small bowl and allow to cool.
6. Cool semisweet chocolate by cooling bottom of large bowl with cold water.
7. While cooling, place the remaining 175 mL whip cream into a medium sized bowl and beat until well thickened with a whisk. Careful not to overbeat. (Watch for it to go from liquid to thicker by stopping often to check. If it looks like clumpy cottage cheese you have gone too far!)
8. Divide whipped cream. Place 2/3 into the large bowl with semi sweet chocolate and 1/3 into small bowl with white chocolate
9. Gently fold in the whipped cream with a silicon spatula. Careful to mix the white chocolate very little or it will turn to liquid!
10. Carefully layer the mousse using a spoon into 2 plastic cups. Layer dark on the bottom, white in the middle and dark on top.

**Product Standards**

**Chocolate:** Melted and smooth

**Whipping Cream:** Thick not curdled

**Final product:** Chilled

1. Label and place in the fridge to chill. Enjoy!

Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Housekeeper(s): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dish dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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| Tray: |

Person A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Person B:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Questions:**

1. What gives mousse its light and airy texture?

- Make sure the chocolate is [chopped](https://www.thespruceeats.com/how-to-chop-chocolate-521582) into uniform pieces to ensure even melting.

- Avoid all contact with water! Chocolate will [seize and become unworkable](https://www.thespruceeats.com/how-to-fix-overheated-or-burnt-chocolate-521579) if it comes into contact with even a few droplets of water. Make sure your bowls, workstation, and spatulas are completely dry.

- Melt the chocolate slowly over low heat. Chocolate is very delicate and can become lumpy or grainy if overheated.

- Stir the chocolate frequently with a silicon spatula, once the outer edges start to melt.

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1. Define: fold in

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1. Describe how to melt chocolate on the stove top.

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1. Why do we melt the chocolate with whipping cream?

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**After the Lab Reflection**

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| What does it mean to work as a team |  |
| Describe the taste and texture of the finished product |  |