



Whistle Pig and Illanka Chocolate Mousse

Chef Name: Katherine Clapner – Dude, Sweet Chocolate

Amt	Unit (gm/oz)	Ingredient Name
4	oz	Valrohna Illanka Chocolate
3	each	Eggs (separated into two separate bowls)
1	oz	Whistlepig maple syrup
½	Tbsp	Indian Black salt
1	oz	Whistlepig whiskey
4	Tbsp	granulated cane sugar (separated into two containers of 2 each and 3 ounces)
1 ½	Cups	Heavy whipping cream

PROCEDURES:

1. Over a pot of simmering water, place the chocolate in a bowl and melt, stirring occasionally. Remove from heat and set side
 2. In a mixer fitted with whip attachment, whip cream to soft peaks, set aside and keep cold until needed
 3. Combine yolks, 2 tablespoons sugar, syrup and whiskey in a medium bowl and place over a pan of simmering water. Whisk the entire time (approx. 2 minutes) until all the sugar is melted and the mix is pale and fluffy. Transfer to kitchen aid with whip and mix on medium to high until room temperature.
 4. Using a mixer fitted with a whip attachment whip the whites until frothy, slowly add the sugar and continue whipping until medium-soft peaks.
 5. Starting with the yolk mix in the larger bowl, fold in the chocolate and Indian black salt to the yolks until almost all combined.
 6. Fold in half the cream until just starting to mix in. Repeat with the whites and cream until all is smooth and mixed. You will see air pockets which are good, pockets of cream not good, keep mixing.
 7. transfer to desired dish and keep cold and covered until using
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