

Milk chocolate olive oil mousse

As seen on CakeSpy.com

- 3.5 ounces (1 large bar) best quality milk chocolate
- ¼ cup extra virgin olive oil
- 2 large eggs, separated
- ¾ heavy whipping cream
- 1 tablespoon sugar
- 1/4 teaspoon salt

Note: the egg yolks are folded into a warm chocolate mixture in this recipe, but that doesn't necessarily "cook" them. If you are concerned about the eggs not cooking enough to destroy bacteria, pasteurize them first. You can find out how to do that in [this post](#).

1. In a medium saucepan or the top of a double boiler, melt together the chocolate and olive oil over low heat.
2. Once melted, remove from heat and set to the side. If some slight separation occurs over the next few minutes, that is ok.
3. In a stand mixer fitted with the whisk attachment, whip the egg whites and heavy cream together on medium-high speed until it forms soft peaks. Slowly add the sugar and continue to whip until the mixture attains firm peaks.
4. In a small bowl, combine the egg yolks, vanilla, and salt. Mix the egg yolk mixture into the chocolate mixture with a whisk. Mix until combined.
5. Fold the chocolate mixture into the whipped cream and egg white mixture, gently, until no streaks remain. Let the mousse chill in the refrigerator for at least 2 hours before proceeding.