



S'More Chocolate Mousse

Ingredients

Chocolate Mousse

- 4 large egg yolks
- 1/4 cup granulated sugar
- 1/8 t salt
- 2 cups heavy cream, divided
- 1 t pure vanilla extract
- 8 oz semi-sweet chocolate, finely chopped
- 1 cup graham cracker crumbs

Marshmallow Topping

- 4 large egg whites
- 1 cup granulated sugar
- 1/2 t cream of tartar
- 1/2 t vanilla extract

Directions

Make the mousse:

- Whisk the egg yolks, sugar, and salt together in a glass bowl.
- Bring 3/4 cup heavy cream to a simmer in a medium saucepan over medium heat. Once simmering, lower the heat to low.

Temper the egg yolks:

- Whisking the egg yolk mixture constantly, pour in 1/4 cup of the warm heavy cream. Whisk together until combined.
- Pour the egg yolk/cream mixture back into the saucepan. Whisking constantly, cook the mixture until smooth and thickened, about 3 minutes
- Remove from heat and stir in the vanilla extract. Set aside.
- Melt chopped chocolate in a double boiler until completely melted and smooth. Stir melted chocolate into the egg yolk mixture. Set aside.

- Whip the remaining 1 and 1/4 cups heavy cream on medium-high speed until medium peaks form, about 3-4 minutes.
- Pour in the chocolate/egg yolk mixture and using a spoon or rubber spatula, gently fold together. Avoid over-mixing which can deflate the mousse.
- Spoon a heaping Tablespoon of graham cracker crumbs into the bottom of a custard cup
- Spoon some chocolate mousse on top.
- Spoon more graham cracker crumbs on top, then add more chocolate mousse.
- Repeat with 5 remaining parfaits.
- Chill for at least 3 hours and up to 1 day. If chilling longer than 3 hours, cover each with plastic wrap

Make the marshmallow:

- Place egg whites, sugar, and cream of tartar in a heatproof bowl. Set bowl over a saucepan filled with two inches of simmering water. Do not let it touch the water. (You can use a double boiler if you have one.) Whisk constantly until sugar is dissolved and mixture has thinned out, about 4 minutes. Remove from heat. Add the vanilla extract, then using a handheld or stand mixer fitted with a whisk attachment, beat on high speed for 5 minutes until stiff glossy peaks form.
- Spoon marshmallow cream on top of each chilled mousse cup.
- Cover and store leftover mousse cups in the refrigerator for up to 1 day.