Chocolate Mousse On Puff Pastry
Serves 10

Mousse:

Semi sweet chocolate chips	12 ounces
Butter	1 stick + 3 tbsp
Egg yolks	6
Kahlua	¼ cup
Egg whites	6
Whipping cream	2 cups – whipped while chilled
Chocolate syrup	½ cup for garnish
Frozen puff pastry	1 package – prepared according to directions
Cocoa powder	3 tbsp
Instant coffee crystals	1 tsp, crushed fine
Sugar	2 tbsp

Melt chocolate in double boiler. Whip butter, egg yolks and Kahlua into melted chocolate. Remove chocolate from heat and let cool while you beat egg white to a soft peak (until they slide around the bowl). Whip cream until stiff. Gently fold 1 cup of the egg whites into the cooled chocolate mixture to "lighten" the chocolate. Gently fold the lightened chocolate, egg whites and whipped cream together until no streaks are visible. Chill while you prepare the puff pastry shells.

Remove puff pastry sheets from package. Keep one refrigerated while you work with the other. Working quickly, to keep pastry chilled, unfold the sheet --- allowing the 3 segments to break apart as you unfold the wrapped package. Lightly roll out each of the 3 pieces so that when each one is cut in half, you have 6 squares approximately twice as large as the original un-rolled pastry. Repeat with second sheet of dough. You will end up with 12 pastry squares.

Cut 2 of the 12 squares into smaller triangular pieces so that you create at least 10 triangular pieces to use a garnish (1 for each serving). Mix cocoa powder, coffee crystals and sugar in a shaker and dust both sides of each garnish piece with the mixture.

Place all pastry shells and garnish pieces onto baking sheets and bake according to package directions. Cool.

Assembly:

Place one puff pastry square on a plate. Spoon a serving of mousse onto the cooled shell. Drizzle chocolate sauce on top to 'decorate' plate and serving. Poke a garnish piece into each mound of mousse. Serve with an extra dollop of whipping cream and/or a fresh strawberry, chocolate covered coffee bean, etc.