

## Mousse au chocolat avec Tuiles

### Chocolate Mousse with Almond Cookies

(serves 4 to 5)



#### Ingredients:

4½ oz bittersweet Chocolate  
2 tbsp Butter, softened  
4 tbsp Sugar  
4 Eggs, separated

#### Directions:

Chocolate mousse should be prepared at least 2 hours before serving; ideally, it should be made 24 hours ahead of time.

*Take the butter and eggs out of the refrigerator one hour before starting the dish.*

Break the chocolate into pieces.

Melt the chocolate and the butter in a double oven over low heat, stirring gently as they begin to melt.

Stir in the sugar little by little.

When thick and creamy, pour the chocolate mixture into a large mixing bowl and stir until it has cooled to lukewarm, then stir in the egg yolks.

Beat the egg whites until stiff in another bowl, then slide them into the chocolate bowl and fold them in, using a wooden spatula or spoon.

When the egg whites have been completely incorporated into the chocolate, place the mousse into the refrigerator for 2 hours or more before serving.

Serve with warm almond cookies (recipe below).

## Tuiles

### Almond Cookies



#### Ingredients:

1 Egg yolk  
2/3 cup Sugar  
1/2 cup Flour  
1 1/2 cup slivered Almonds  
3 Egg whites  
2 tbsp Butter  
Salt

#### Directions:

*Take the butter and eggs out of the refrigerator one hour before starting the dish.*

Preheat the oven to 350°F.

In a mixing bowl beat the egg yolk and sugar until smooth and pale, then stir in the flour, a pinch of salt, and almonds.

In a separate bowl, beat the egg whites until thick and foamy, but not stiff, then pour them into the bowl with the almond mixture.

Cut and fold them into the other ingredients.

Generously butter a baking sheet.

Place a generous tsp of the batter on the sheet and flatten it out completely, spreading out the almonds with the back of a spoon to make a thin disc about 2" wide.

When the baking sheet is full - leave lots of space between the cookies - place in the oven and bake for 5 to 6 min.

When done, the edge of each cookie will be golden brown, but the center will remain pale.

Remove the cookies 3 to 4 at a time and lay them on a lightly floured rolling pin (leave the baking sheet with the remaining cookies in the oven with the door ajar).

Drape the cookies over the rolling pin and hold them in place for about 15 seconds so that when they cool they will be arched rather than flat.

As soon as they are completely cool, place them in a tightly closed cookie tin.