

HOT & SUNNY

with Sunny Conley

Photography by Russell Bamert



What's better than chocolate mousse?

Chocolate mousse double-spirited with chile powders and rambunctious rum. Essential ingredients that shout, "South of the Border." Pairing chocolate with chile is not a New School of Savor. The Mayan's stimulated chocolate with chile to encourage visions. I tempt you to do the same.

Double Spirited Mexican Mousse Ole!



(Serves 4)

4 eggs, separated
1 cup semi-sweet chocolate pieces
1/3 cup boiling water
3 T rum
2 T ancho chile powder
1/2 tsp. cayenne powder
1/4 tsp. freshly ground cinnamon
2-3 tsp. freshly grated orange peel
Caramelized almonds,
coarsely chopped (Recipe below.)

Topping:

Whipped cream
Fresh raspberries, rinsed
Mint, sprig (preferably chocolate mint)

Using a blender, whip room temperature egg whites until stiff. Melt chocolate briefly in microwave - until just softened. Add hot water. Stir until smooth. Continue mixing; add egg yolks (one at a time), rum, cinnamon, and orange peel. Gently fold in egg whites. Spoon mousse into serving dishes and chill overnight. In the meantime, combine almonds with sugar in a heavy skillet. Stir over medium-low heat until sugar melts and the almonds turn to a golden brown. Remove from heat and transfer at once to a well-greased cookie sheet. Cool. To serve mousse: Top with whipped cream, almond crumbles, raspberries, and mint.