



Belgium Chocolate Truffle Mousse Torte

Yield: 12 servings
9-inch Cheesecake pan

This truffle mousse torte is simple to make. You can even place it into a pastry bag after it has set up and pipe it into glasses or chocolate dishes.

1/3 pound	Oreos, crushed
2 tsp	unsalted butter, melted
1 pound	bittersweet or semi-sweet chocolate, chopped
1 pint	heavy cream
4 large	egg whites
4 large	egg yolks
2 large	eggs

1. Blend the cookie crumbs and butter in a small bowl; pack the bottom of the cheesecake pan with the mixture. Freeze until the chocolate mixture is ready.
2. In a double boiler, with low simmering water on the bottom, place the chocolate and melt.
3. Meanwhile, in mixing bowl, fitted with a whip attachment, whip the egg whites until soft yet semi-firm. Set aside.
4. Whip the cream and set aside.
5. Cool the chocolate to room temperature, fold the egg yolks and whole eggs into the mixture.
6. Fold the cream and egg whites alternately, starting with the cream and ending with the cream.
7. Place into the cheesecake pan, refrigerator until firm.