

OX'S CHOCOLATE MOUSSE

a/k/a Moose's Chocolate Oxxe

2 squares (1 oz. each) unsweetened (baking) chocolate, chopped
12 oz. semi-sweet chocolate (morsels or chopped bars)
3 tbsps. sugar
2 tbsps. freeze-dried coffee
3 tbsps. liqueur (dark rum, kahlua, cognac, etc.)
5 extra large (or 6 large) eggs
1 - 1/2 cups milk or half-and-half
whipped cream (optional)

Put the first six ingredients in a large blender. Mix at high speed until the chocolate is chopped fine and the mixture looks like a thick shake.

Heat the milk (or half-and-half) to the boiling point, stir briefly and heat more - this works very well in the microwave. **THE MILK MUST BE VERY HOT (OVER 200 DEGREES) IN ORDER TO COOK THE EGGS AND ALLOW THE MOUSSE TO SET UP.**

Add the hot milk to the mix in the blender, hold the cover on, and run the blender at high speed until a uniform consistency and color is reached. Pour into one bowl or many serving-size glasses and chill well, at least 8 hours. It's heavy for a "mousse", but fast and easy. The whipped cream makes it even nicer; add it when serving.

Serves 8-10.