

Chocolate Mousse Pie

10–12 servings (takes 1 hour to prepare + leaves)

Crust:

3 cups Nabisco Famous Chocolate wafer crumbs (1½ boxes) make in food processor ¾ box at a time) *½ cup unsalted butter, melted*

Filling:

1 pound semi-sweet chocolate *2 cups whipping cream*
2 eggs (room temperature) *6 tablespoons powdered sugar*
4 egg yolks (room temperature) *4 egg whites (room temperature)*

Chocolate leaves:

8 ounces semi-sweet chocolate *1 tablespoon (scant) vegetable shortening*

Garnish:

1 cup whipping cream, whipped stiff, sugared to taste *maraschino cherries for holly berries, if desired*

1. Melt chocolate in double boiler & let cool to lukewarm.
2. Combine cookie crumbs & butter and pack into a 10" springform pan, sides first (clear to top). Chill 30 minutes or freeze until firm.
3. Beat egg white until stiff, but not dry.
4. Beat whipping cream with powdered sugar until soft peaks form.
5. Add whole eggs to chocolate & mix well — if mixture lumps, beat like crazy. Add egg yolks & blend.
6. Lighten chocolate mixture with a little whipped cream
7. Fold chocolate mixture into whipped cream.
8. Fold chocolate mixture into egg whites using a whisk.

9. Pile in crust & chill (may be double wrapped & frozen. Thaw overnight in refrigerator). Chill at least 6 hours or preferably overnight.

Leaves – Melt chocolate with shortening. Cool to lukewarm. Coat underside of leaf (waxy leaves: holly, camellia) with chocolate using a spoon. Chill or freeze until firm. Chocolate may be remelted. Separate chocolate from leaves, starting at the stem end. Make extra leaves because some will break!

Shortly before serving pie, loosen crust on all sides with a sharp knife. Remove springform.

Pipe whipped cream into rosettes around edge (2 rows).

Decorate with leaves and cherries.