**Chocolate-Raspberry Clouds**

Chocolate meringue shells. Bottom coated with seedless raspberry preserves. Spoon in Chocolate mousse. Top with fresh raspberries and mint leaves.

from Cook’n

**Chocolate Meringue Shells**

Serves: 8  
Total Calories: 218

Ingredients

4 eggs white large, at room temperature   
1/8 teaspoon cream of tartar   
1 cup sugar   
2 tablespoons unsweetened cocoa   
Mocha Cream or Easy Chocolate Mousse   
1 cup whipped cream   
Chocolate Curls (optional, see above)

Directions:

Preheat oven to 225°. Line a baking sheet with brown paper.  
  
In a small mixer bowl at high speed, beat egg whites until foamy. Add cream of tartar and beat until soft peaks form. Gradually beat in 1/2 cup of the sugar and continue beating until stiff peaks form and sugar dissolves. Sift remaining 1/2 cup sugar and cocoa powder over egg whites. With a rubber spatula, fold in until blended. Spoon onto brown paper, making eight mounds 3 inches apart. Shape each into a 3-inch circle with an indentation in the center.  
  
Bake for 1 hour. Turn oven off and with oven door closed, cool in oven for 1 hour. Cool meringues completely on a wire rack remove from brown paper. Store in an airtight container.  
  
To serve, fill each shell with about 1/3 cup of the Mocha Cream or Chocolate Mousse. Chill at least 3 hours or up to 24 hours. Garnish with whipped cream and, if desired, chocolate curls.

### **Bobby Flay’s Chocolate Mousse**

Serves 4-6

### **Ingredients**

5 1/4 ounces semi-sweet chocolate, coarsely chopped

14 ounces cold heavy cream

3 large egg whites

1-ounce sugar

Sweetened whipped cream, for garnish, optional

1. Place chocolate in a large bowl set over a bain marie or in a double boiler at a low simmer. Stir chocolate until melted. Turn off the heat and let stand.
2. Beat the cream over ice until it forms soft peaks. Set aside and hold at room temperature. With a mixer, whip egg to soft peaks. Gradually add the sugar and continue whipping until firm.
3. Remove the chocolate from the bain marie and using a whisk, fold in the egg whites all at once. When the whites are almost completely incorporated, fold in the whipped cream. Cover the mousse and refrigerate for approximately 1 hour or until set. Serve in goblets topped with more whipped cream and shaved chocolate, if desired.