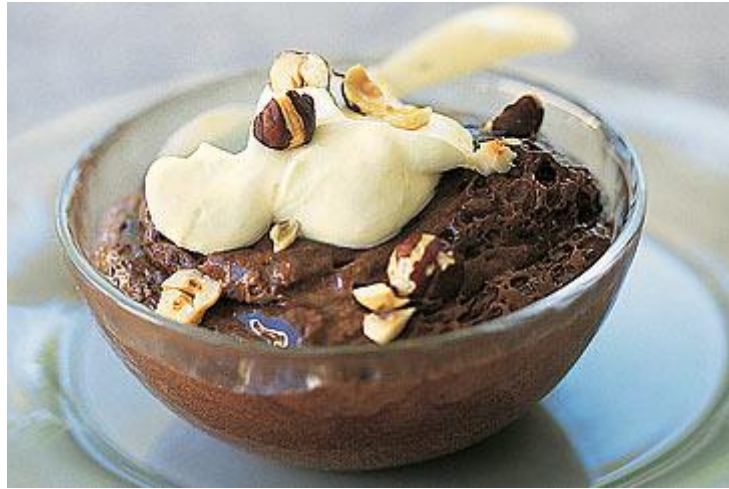


Olive Oil Chocolate Mousse



A delicate style of oil is best for this recipe

150 grams dark chocolate

½ cup New Zealand extra virgin olive oil

4 eggs, separated

½ cup caster sugar

1 tablespoon Grand Marnier or Cointreau

Break the chocolate into pieces and place in a bowl. Place over a saucepan of very hot but not boiling water until the chocolate melts. Stir occasionally. Remove the bowl from the saucepan. (Alternatively, place the chocolate in a microwave-safe bowl and microwave on Medium for 2 – 4 minutes or until the chocolate melts. Stir after each minute.) Gradually stir in the olive oil. Set aside to cool.

Beat the egg yolks until foamy then gradually beat in ¼ cup of the sugar. Continue to beat until the mixture is thick and pale. Stir the chocolate mixture into the egg yolks, then stir in the liqueur.

In a clean, dry bowl, beat the egg whites until the peaks just fold over when the beater is removed. Gradually beat in the remaining ¼ cup sugar. Fold the chocolate mixture carefully but thoroughly into the egg whites. Pour into one large bowl or individual dishes and chill for at least four hours before serving.