

Ah, Chocolat!



Serve Demitasse Chocolate Dessert in your prettiest coffee cups.

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Demitasse Chocolate Dessert

1 cup (6 oz.) semisweet chocolate pieces	1 teaspoon vanilla extract
¼ cup milk	2 egg whites
Few grains salt	2 tablespoons sugar
2 egg yolks, beaten	½ cup chilled whipping cream, whipped

1. Blend chocolate, milk, and salt in top of double boiler; cook over simmering water, stirring occasionally, until mixture is blended and smooth. Stir a little of the hot mixture into egg yolks and return to chocolate mixture. Cook 5 min., stirring constantly; set aside to cool.
2. When cool, blend in the vanilla extract.
3. Beat egg whites until frothy; add sugar gradually, beating until stiff peaks are formed.
4. Fold in the whipped cream, then fold in the chocolate

mixture only until blended. Pour into demitasse cups and immediately set in refrigerator; chill thoroughly.

5. Top with frozen unsweetened whipped cream rosettes or dollops of whipped cream; serve immediately.

8 to 10 servings

Mexican Chocolate

4 oz. sweet chocolate	1 teaspoon ground cinnamon
4 cups milk	

Combine all ingredients in a heavy saucepan. Cook over medium heat, stirring frequently, until chocolate is melted and mixture is thoroughly heated. Beat with a rotary beater or mix in an electric blender until frothy, about 1 min. Serve steaming hot.

6 to 8 servings