

# Chocolate Cinnamon Mousse

Amount	Ingredient
2 ¼ cup	Milk
4 ea	Egg Yolks, large
¾ cup	Sugar
¼ cup	Cornstarch
1 tbsp	Vanilla
2 oz	good quality dark chocolate
1 tbsp	Cinnamon
2 cup	Heavy cream

## Instructions-

- 1- Line a cookie sheet with plastic wrap
- 2- Place chocolate into a bowl big enough to hold the rest of the recipe
- 3- Place 2 cups of milk in a heavy bottomed sauce pan and sprinkle ¼ cup of sugar over top, do not stir in, heat until simmer
- 4- As milk heats, combine ¼ cup of milk, egg yolks and vanilla. Add remaining sugar, cornstarch and cinnamon; whisk until thick and pale.
- 5- When milk reaches simmer take off heat and allow to cool for a couple seconds, then slowly add gradually add half of the hot milk to egg mix, whisking to keep milk from curdling eggs
- 6- When half of the milk is incorporated, stop adding and slowly whisk egg mix back into milk.
- 7- Place pot back on medium heat and cook until mixture boils, stirring constantly so cream does not stick or burn to bottom
- 8- When mix comes to a boil, cook for a couple more seconds while still stirring
- 9- Pour contents over chocolate, let rest for 1 minute then mix until all the chocolate is melted and is a smooth mixture
- 10- Pour cream out onto the cookie sheet, smooth out to cover entire sheet and place another piece of plastic on top of cream
- 11- Place in refrigerator and chill until cold
- 12- When cream is cold whip heavy cream to stiff peaks. In separate bowl whip cream until it is smooth.
- 13- Take 1/3 of the heavy cream and add to the cream mixture. Stir together to lighten up mixture.
- 14- Fold in the rest of the cream in 2 additions, trying not to over mix.

This mousse will hold good for one night, but it may start to deflate the longer stays in the refrigerator.