

## Orange Chocolate Mousse Petit Fours

**Yield :**

### **Ingredients:**

#### **Chocolate Mousse:**

- 1 C Sugar, with water to liquefy sugar
- 5 Egg yolks
- 1 Egg
- 1 Orange zest
- 2 C Bittersweet dark chocolate
- 2 C Heavy whipping cream

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- 1 pt. Raspberries, Blueberries, or Strawberries  
Apricot glaze to coat or powdered sugar

### **Procedure:**

1. Prepare the chocolate mousse.
2. Melt chocolate in double boiler on gentle simmer.
3. Cook sugar / water mixture to softball stage (120 C / 242 F).
4. Meanwhile whip egg & yolks and orange zest to ribbon stage.
5. When sugar to correct temperature slowly add to mixer with eggs on slow speed.
6. Increase speed after added, allow to cool but still warm. Fold in melted chocolate.
7. Whip heavy whipping cream to soft peak. Add soft peak whip cream in three stages then fold until combined. Chill until set.
8. Place into a piping bag with star tip. Pipe into phyllo cups then place desired fruit on top.
9. Sprinkle with powdered sugar then serve.

**Option:** Can brush white chocolate inside phyllo cups then allow to “set” ahead of time. This will keep phyllos crispy and the mousse will not make them soggy. These petit fours can be made ahead of time and chilled.