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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Mimi's Chocolate Mousse

Here's a quick-and-easy treat that my grandmother taught me how to make. It doesn't take much work at all, and it will make a memorable finish to a special meal. Try it on Valentine's Day and impress your sweetheart!

12 oz semi-sweet chocolate chips
4 tsp sugar
2 eggs, beaten
12 oz milk

1. Heat the milk almost to boiling.
2. Combine all ingredients in blender; blend for about a minute.
3. Pour into 6 custard cups or other small serving bowls.
4. Chill in the freezer for 4 hours or until firm.

Here are a few tips to make sure the mousse turns out right.

- First, remember that it will take time for the mousse to chill to the right consistency, so be sure to put them in the freezer well before you plan to serve dessert.
- Second, keep your eye on the milk – it will make a big mess if you let it boil over. Use a saucepan with plenty of extra room, and remove from heat as soon as the milk starts to bubble up.
- Lastly, my grandmother liked to replace 2 oz of the milk with 2 oz of rum; you might enjoy experimenting with your favorite liqueur. I like to add Grand Marnier.



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