

PYRAMID CHOCOLATE MOUSSE

4 ounces bittersweet chocolate
1 tablespoon unsalted butter
2 egg yolks
6 ounces (3/4 cup) heavy cream

Put chocolate and butter in a medium size stainless steel mixing bowl. Place the bowl over a pot of simmering water, making sure the bottom of the bowl is above the water, not in it, until the chocolate and butter are melted, set aside.

Whip the heavy cream until it is stiff. Slowly add the melted chocolate by folding it in until the mixture is smooth and the same color throughout.

Pour the mousse into a mold or 4 individual bowls or glasses and chill for a few hours.
Garnish with fresh berries.