

# Chocolate Mousse Torte with Pecan Crust

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## Ingredients: Crust

|                            |                |
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| 2 cup finely chopped pecan | 5 tbsp butter  |
| 5 tbsp + 1 tsp brown sugar | 2 tsp dark rum |

## Ingredients: Mousse

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|---------------------------|------------------------------------|
| 8 oz semi sweet chocolate | 2 ½ tsp vanilla                    |
| 1 tsp instant coffee      | 1/8 tsp salt                       |
| ½ cup boiling water       | 1 ½ cup heavy cream                |
| 8 eggs                    | Cool whip or pareve whipping cream |
| 2/3 cup sugar             | confectioners sugar                |

## Directions: Crust

1. Preheat oven to 350 degrees
2. Grease a 9 inch pie plate and dust with matzah meal
3. Blend all crust ingredients and freeze for 1 hour

## Directions: Mousse

4. Place chocolate in top of double boiler over hot, not boiling water
5. Dissolve the instant coffee in the ¼ cup boiling water and add to the chocolate
6. Cover and let stand over very low heat; stir with a wire whisk occasionally
7. When chocolate is almost melted, remove top of double boiler and whisk mixture until smooth
8. Beat egg yolks until thick
9. Gradually add sugar until mixture is thick and lemon colored
10. Gradually beat chocolate into yolk mixture
11. Add 1 tsp vanilla
12. In a separate bowl, beat the egg whites with salt until stiff but not dry

13. Stir one quarter of the whites into the chocolate mixture
14. Fold in the remaining whites gently
15. Fill the chilled crust pie plate with part of mousse mixture so that it is level with the edge of the pan
16. Bake 25 minutes at 350 degrees
17. Turn off the oven heat and leave in 5 minutes longer
18. Remove and cool for 2 hours on a wire rack
19. As it cools the cooked mousse sinks in the middle to form a pie shell; you can also push it down a bit
20. Cover and refrigerate the remaining uncooked mousse
21. When the shell has cooled, fill with chilled mousse
22. Chill at least 3 hours; can also be frozen if covered well
23. Decorate with extra whipped cream and chocolate shavings
24. Doubled recipe to fill a 10 or 12 inch pie pan