

## Black Forest Chocolate Mousse

This is not a sweet dessert, it has no added sugar and it is made with a few ingredients that I got at Trader Joe's . It needs some good chocolate , heavy cream, frozen cherries, cherry marmalade and Kirsch liquor or *Kirschwasser* as we call it in Germany.

This mousse is made in no time, yet it is perfect for any dinner party with its rich chocolate flavor being complimented by the cherries and the sauce. Depending on the portion it will serve 6-8 people, maybe more. It is rich, so a little bit goes a long way. This is a great dessert to make ahead. My husband and I have enjoyed it for several days.

### Ingredients:

7 oz. ( 200g) good quality bittersweet chocolate  
1 lb. ( 500g ) frozen dark sweet cherries  
½ ( 100g) cup cherry marmelade  
2 TBS Kirschwasser (optional) substitute water  
2 ¼ cups ( 600g) heavy cream

### Directions:

Put the frozen cherries with the *Kirschwasser* into a pot, cover and simmer until the cherries reach the consistency you like. I like mine crunchy and just heated up the cherries until they were defrosted. Stir in the cherry marmalade and let it cool.

Grind about a ¼ cup of the chocolate to sprinkle over the mousse when serving it. Set aside for later, chop the rest of the chocolate coarsely. Heat ½ cup of cream, take off the heat and stir in the chocolate. Whisk until all the chocolate is melted making it into a soft ganache.

Whip the remaining cream to medium peaks. When you whip the cream you see the beaters leaving a trail, slow down the beating and watch. You do not want to over-whip the cream or you end up with a grainy mousse. Put some of the cream aside for decorating the mousse . Gently, with a big spatula, fold the cream into the chocolate in thirds.

Divide the mousse into individual bowls or cocktail glasses. Add about four cherries with the sauce . Dollop with the reserved whip cream and sprinkle with the grated chocolate.

You can make this ahead and chill in the refrigerator for several hours.

*Guten Appetit!*

Recipe from the German *Magazine Lecker*  
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