



Chocolate Mousse

From Tom and Mary Kay

- 1 6-ounce package Nestles semi-sweet bits
- 1 5-ounce package Nestles Milk Chocolate bits
- $\frac{1}{2}$ cup sugar
- 1 cup hot milk
- 3 eggs
- 2 to 3 tablespoons brandy or amaretto

- Place all above ingredients in blender and blend until smooth.
- Spoon into desert or wine glasses and refrigerate at least 1 hour.
- Garnish with whip cream, decorate with nuts, cheerries or mint leaves
- Serves 6 in 4-ounce servings, but it is very rich - better to serve 8 in 3-ounce servings.

(Actually, Mom and Dad had this dessert at my house and Mom asked ME for the recipe. It came straight from a Nestle's recipe pamphlet I had at the time. I added the idea of the brandy - mom must have added the nuts and cherries touch. Best I did was to lightly sprinkle it with crushed toasted almonds or top it with one whole toasted almond if I made it with amaretto. It is a great and easy little dessert that people love - I have even served it warm and the whipped cream sort of melts into it. I serve it in little wine glasses.)

Mary

