



Classic Crêpes filled with Chocolate Mousse

Six 8 inch Classic Crêpes
8 ounces of semisweet or bittersweet chocolate
8 tbsp. unsalted butter
4 eggs, separated
¼ tsp. cream of tartar

In a heavy-bottom saucepan, melt the chocolate and butter over very low heat. Stir occasionally until smooth. Remove the chocolate from the heat and whisk in the egg yolks until blended. Immediately pour the mixture into a large bowl. Meanwhile, beat the egg whites with the cream of tartar until stiff. With a whisk, fold one-third of the egg whites into the chocolate mixture to lighten it. Using a rubber spatula, fold the remaining whites into the chocolate mixture until smooth. Refrigerate at least 2 hours or until set.

Prepare the crêpes using our classic crêpe mix. Allow the crêpes to cool completely. Once the mousse is set, you can fill the crêpes. Top with fresh fruit, ice cream, powdered sugar or fruit sauce as desired. Enjoy!