

Choc. Velvet Cream (double)
(this)

6 oz semi sweet chocolate (2 cups choc. chips)
(1 cup ch. chips for recipe) (for double.)
1/4 cup strong coffee

1 tbs rum

3 eggs

1/2 cup whip cream

chopped nuts.

174

Melt choc over warm water
add coffee - remove fr
heat add flavouring - separate
egg add yolks one at a time
mix master & beat well.

Cool slightly - beat egg white
dash of salt until stiff - fold into
choc. mix

Spoon into small wine glasses &
top of whipped cream + chopped nuts
makes 5 -