The key thing to keep in mind is that no true into wine glasses. Makes a (like the yolk falling in) all the eggs that for about three hours before serv an empty bowl, so if things go wrong, mixed, pour it into a container; a crack the next egg over the small bowl. It's spatula would have but, admitter over a small bowl, and gently transfer it whipped egg whites being carefu the yolks. To do this, crack the egg open fold the chocolate mixture i 

7 eggs

Peppermint Chocolate Mousse

Start by separating the egg whites from the yolks. To do this, crack the egg open over a small bowl, and gently transfer it back and forth from eggbeater to eggbeater, until the white has fallen into the bowl be low. Dump the yolk into a second bowl, and then transfer the whites from the small bowl, into a third, large bowl. Then crack the next egg over the small bowl. It's important to always crack each egg over an empty bowl, so if things go wrong, (like the yolk falling all the eggs that were already separated will not be mixed. The key thing to keep in mind is that no yolk must get into the whites, but a little white is in with the yolks — that's no problem.

Once you have all seven whites together in a bowl, beat them with a egg beater for about 15 minutes, until the fluff stands in stiff peaks when the beater is pulled out. When in doubt, beat a little more. Beat the egg yolks with a fork, combine with the chocolate (mixed in a small bowl, on low, in the microwave) and peppermint extract, and mix well. Using a spatula, fold the chocolate mixture into the whipped egg whites being careful not the break the small air bubbles. If the chocolate Husband and you find it impossible to mix the chocolate homogenously, use the egg beater to combine it. This will dissolve any micro air bubbles than using the spirals would have but, admittedly, it is much easier. After the mixture is well mixed, pour it into a container and chill for at least three hours before serving. For a more elegant appearance, pour the mixture into wine glasses. Makes about six servings.

If you have, two teaspoons of sugar (especially around Easter, all differ extract, can be substituted for the peppermint. But I have not yet found a better flavor for this mousse than mint.

Good luck and good eating.