



## Chocolate Truffle Mousse Torte

Serves 16

Makes: One 9-inch Torte

What makes a torte a torte? A “cake” without flour. I created this torte about 35 years ago. It was prior to the raw egg-eating thing. I tried many times to change it, but its not as good. Just buy your eggs at a supermarket with high change over of eggs. Or use your fresh eggs (Wash them prior).

### *Crust:*

2 cups            chocolate cookie crumbs  
1/4 cup            unsalted butter, melted

Blend together and place into the bottom of a 9-inch cheesecake pan and freeze.

### Filling (Mousse):

4 large            egg whites, room temperature  
16 oz            heavy cream  
16 oz            semi-sweet chocolate, melted in a large bowl, cooled down  
4 large            egg yolks, room temperature  
2 large            eggs, room temperature  
2 tbs            liqueur (Hazelnuts, orange, Kahlua)

1. In mixing bowl with whip attachment, on medium speed bring egg whites to firm. Place into a bowl, set aside.
2. In same mixing bowl, whip cream until firm. Set aside.
3. Take the chocolate, with a whisk; mix egg yolks and whole eggs into the chocolate until well combined. Take the whipped cream and the whipped egg whites alternately fold them into the chocolate mixture until well combined. Add the liqueur and blend well.
4. Pour into the prepared pan. Smooth mousse and let firm up in the refrigerator for at least 2 hours.
5. Decorate with whipped cream and chocolate shavings if desired.

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[www.georgegeary.com](http://www.georgegeary.com)

[ggeary@aol.com](mailto:ggeary@aol.com)

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