

Cinnamon Basil Chocolate Mousse

By Matt Lee And Ted Lee | **YIELD 4 servings** | **TIME 15 minutes**

INGREDIENTS

2 ounces unsweetened chocolate
½ cup sugar
2 eggs, separated
2 cups cinnamon basil whipped cream (see recipe (<http://cooking.nytimes.com/recipes/9623-cinnamon-basil-infused-whipped-cream>))

PREPARATION

Step 1

In a saucepan, melt chocolate with 1/4 cup sugar and 1/4 cup hot water, stirring until smooth. Beat egg yolks and stir into chocolate. Remove saucepan from heat.

Step 2

Beat egg whites, gradually adding remaining 1/4 cup sugar, until peaks form. Fold egg whites into chocolate. Fold 1 1/4 cups cinnamon basil whipped cream into chocolate. Pour mixture into ramekins or glasses and chill for 3 hours. Top with remaining whipped cream and serve.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Featured in: [Chocolate, Lemon, Clove: Yes, This Is Basil](http://www.nytimes.com/2000/06/28/dining/chocolate-lemon-clove-yes-this-is-basil.html) (<http://www.nytimes.com/2000/06/28/dining/chocolate-lemon-clove-yes-this-is-basil.html>).