

## **Chocolate Speed (a mousse)**

*From Chocolate Kicks and other recipes for the Chocolate Addict, 1970.*

½ pound sweet chocolate  
1 square (1 oz.) unsweetened chocolate  
4 eggs, separated  
4 tablespoons sugar  
4 tablespoons milk  
1 pint heavy cream  
1 tsp vanilla

Melt chocolate in top of double boiler. Beat egg yolks, add sugar gradually, beat. Add yolks and milk to melted chocolate and stir until smooth. Pour into bowl and cool. Beat egg whites till stiff and fold into chocolate mixture. Whip cream and fold into mixture with vanilla. Pour into 2-quart souffle dish or individual ramekins. Chill thoroughly. Sprinkle top with sifted cocoa. Serves 6 to 8.