

# Black Bean Chocolate Mousse



FOODSERVICE



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SERVING SIZE: 20

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## Ingredients

- 15 ounces Semi Sweet Chocolate Chips
- 10 ounces Butter
- 10 each Egg Yolks
- 1 7/8 cups **Furmano's Black Beans**, Drained
- 10 each Egg Whites
- 2 1/2 ounces Sugar
- 6 2/3 fluid ounces Heavy Cream

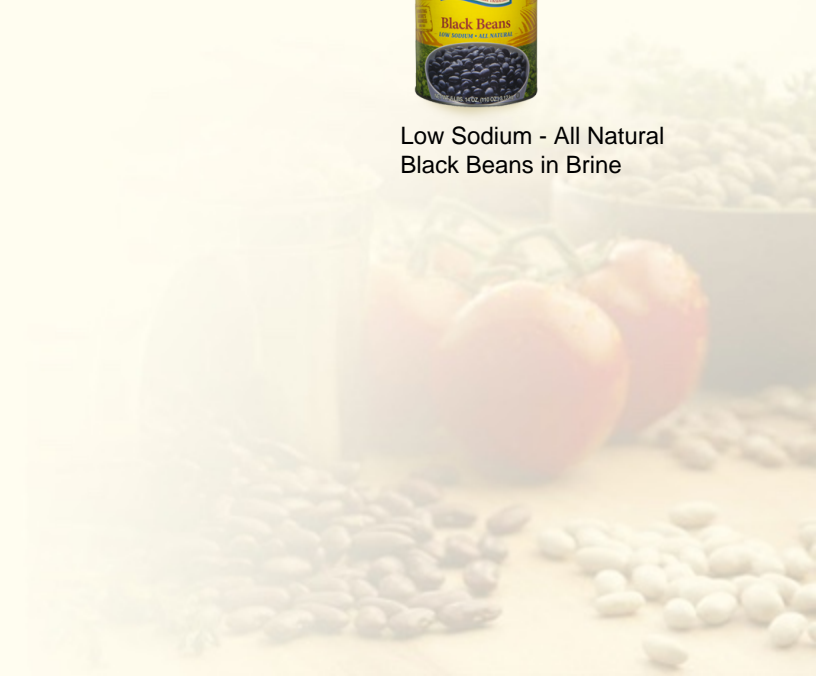
## In This Recipe



Pouch Black Beans in Brine



Low Sodium - All Natural  
Black Beans in Brine



## Preparation

1. Melt Chocolate and Butter over a double boiler.
2. In a food processor, blend together Egg Yolks and Furmano's Black Beans.
3. Allow chocolate mixture to cool slightly then slowly add egg yolk and black bean mixture. Whisk while adding.
4. Beat Egg Whites into soft peaks, then slowly add Sugar and beat into stiff peaks.
5. Fold whipped egg whites into chocolate mixture.
6. Whip Heavy Cream into soft peaks and fold into chocolate mixture.
7. Spoon mousse into serving bowls or chill completely and pipe into desired serving style.

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