

Chocolate Chantilly with Raspberries

*from **In Our Grandmothers' Kitchens***

Ingredients:

2 cups heavy cream
6 ounces 70-percent dark chocolate, finely chopped
1/2 cup sugar
1 teaspoon vanilla
raspberries as needed (1 to 2 pints)
plain whipped cream for garnish (optional)

Instructions:

Place ice and water (more ice than water) in a large bowl. Set them aside.

Heat 1 cup of the cream in a saucepan until it JUST starts to boil. Remove it from the heat, and stir in the chopped chocolate. Continue stirring until the chocolate melts and dissolves.

Pour the cream/chocolate mixture into a mixing bowl, and place the mixing bowl in the bowl of ice water. Make sure that none of the water leaks into the mixing bowl. Let the chocolate cream rest in the ice water for a few minutes while you do something else.

Stir in the rest of the cream, and make sure the mixture feels cool. If it doesn't feel cool, let it sit in the ice water for a minute or two longer. When the chocolate cream is cool beat it with an electric mixer until soft peaks form. Gently add the sugar and vanilla.

Using a spatula fold in the raspberries—or just arrange them artistically on top of the chocolate cream in bowls. Top with a little additional whipped cream for extra decadence. Serves 8.