

Chocolate Terrine

8 oz butter
12 oz bittersweet chocolate
1 tsp coffee extract
1 cup powdered sugar
1/3 cup cocoa powder
10 egg yolks, room temperature (reserve whites)
1 Tbsp Irish cream liqueur
salt
4 egg whites
1 Tbsp sugar
1/2 cup cream
1 tsp vanilla

1. Lightly spray terrine mold with pan release and line with plastic wrap. Put in freezer until needed.
2. Melt butter, chocolate and coffee extract in bain marie, stirring occasionally.
3. Remove from heat and whisk in, one ingredient at a time: powdered sugar, cocoa powder, egg yolks, Irish cream and salt.
4. Allow to cool at room temperature.
5. Whip the egg whites and sugar to stiff peaks. Fold into chocolate mixture.
6. Whip the cream and vanilla to firm peaks. Fold into chocolate mixture.
7. Pour into prepared terrine mold and overlap top with plastic wrap. Chill overnight.ÍÍÍ

