

The Quickie

This recipe — which I've had for so long, I know no longer remember the source — is absolutely easy: you just whirl chocolate chips with hot coffee in a blender to melt them, mix in egg yolks and coffee liqueur, then fold the works into whipped egg whites. (Note: While the yolks will be cooked slightly by the hot coffee, raw eggs do carry a very slight risk of salmonella and should be avoided by those with compromised immune systems.)

Makes: 6 servings

Preparation time: about 15 minutes

1 cup (250 mL or 6 oz/170 g) chocolate chips

1/3 cup (75 mL) hot, hot coffee

4 eggs, divided

2 tsp (10 mL) crème de cacao or Kahlua

1. Place chocolate chips in a blender; pour hot coffee over and whirl until chocolate is melted and smooth.
2. Add 4 egg yolks and liqueur and blend again another 30 seconds or until smooth.
3. Beat 4 egg whites in a large bowl until stiff. Pour chocolate mixture over egg whites and blend until no white streaks are left.
4. Pour into 6 individual or one large serving bowl. Refrigerate at least 1 hour or overnight. Serve garnish with chocolate-coated coffee beans.