## Man whips mousse the beat is everything

I am proud to report that I was man enough to whip up a mousse without missing a beat. First, set all the required utensils in one corner of the kitchen counter, the ingredients in another spot.

Secondly, when you separate the eggs, let the whites fall into a glass bowl and come to room temperature. Stir the melling chocate with a wooden spoon, but use a whisk when beating together all the ingredients except the egg whites. I used an electric hand beater for them.

When I stirred in the rum with a wooden spoon, the chocolate got a little hard, but the whisk came to the rescue. Surprisingly, that was the only time I almost lost my cool. A couple licks of the spoon settled me down.

CHOCOLATE MOUSSE
4 eggs, separated
2 thup, sugar
6 oz. semi-sweet chocolate, cut in
pleces

1 tsp. rum 54/1b. unsaited butter, cut in bits

In medlum stainless steel bowl, combine egg yolks and sugar, whisk together several minutes and place in large skillet filled with enough hot water to come 2 inches up sides. Whisk yolk mixture over low heat 5 minutes, remove bowl to larger pan filled with 2 trays of ice cubes, whisk 3 or 4 minutes until thick and creamy, set aside.

Melt chocolate in small saucepan over low heat, sitring with wooden spoon, remove from heat and whisk in run. Whisk in soltened butter until smooth and glossy and sitr into cold yolk misture. In medium glass bowl, beat egg whites until they form wavering peaks on beater when littled. With rubber spatula, mix ¼ cup whites into mousse base.

Pour mousse into 4 serving dishes. smooth with spatula, cover tightly with plastic wrap and briefly chilt until firm like pudding or refri-gerate 6 hours until ice cream in texture. Just before serving, beat whipping cream in chilled bowl and dollop on mousse.

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IGA TABLERITE Boneless Beef

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## No need to knead this easily prepared bread

Kneading is unnecessary for this bread, as the name no knead bread indicates. No-knead bread is an easy, quick method of bread preparation — as easy as preparing a cake.

Similar to batter breads, no-knead bread dough can be shaped and baked on cookle sheets. When baked, the bread has an open texture and the top may be rougher than kneaded breads. They are best when eaten fresh baked.

NO-KNEAD GRANOLA-HONEY BRAID

1 package active dry yeast 14 cup warm water (105 to 115°) % cup warm milk (scalded then cooled)
% cup margarine or butter, softened
% cup boney
2 cups granols (any flavor) crushed
3%44% cups all-purpose flour

l tsp salt Granola Filling\*below Honey Butter Glaze\*below

-IGA-

Houry Batter Glate below
Dissolve yeast in warm water. Stir in eggs, milk, margarine, boney, granols, 1 cup of the flour and the sait. Stir in remaining flour; continue stirring, acaping dough from aide of bow, until soft, sticky capping dough from aide of bow, until soft, sticky capping dough from aide of bow, until soft, sticky control of the stirring double, about 1 hour. Dough is ready if indentation remains when touched.)

Stir down dough by beating about 25 strokes. Turn dough not well-floured surface; roll or pat into rectangle, 18 x 12 inches. Prepare Granola filling; spread evenly over dough. Cut dough into 3 strips, 18 x 4 inches. Roll each strip into rope, place deges and ends to seal. Place ropes diagonally and close together on lightly greased cookle abeet. Braid ropes gently and loosely. Do not stretch. Pinch ends to faster, tuck under securely. Cover and let rise until 1 1% times original size, about 30 miloutes. Place oven rack below center of oven.

Heat oven to 350°. Bake until braid is golden brown and sounds hollow when tapped, 20 to 25 minutes. (If braid is browning too quickly, cover loosely with the sound of the control of the

Mix all ingredients until smooth and of desired consistency.



Pic 'o Chick

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