

16.

WYCHWOOD COOKERY BOOK

Chocolate and Orange Mousse (Serves 4)

6 oz Bitter Chocolate	3 oz Caster Sugar
1 tsp Camp Coffee	Cream
Grated rind & Strained	3 Eggs separated
Juice of 1 small orange	Sugared orange segments

Break chocolate into small pan. Add half sugar, coffee, rind and 2 tblsp orange juice. Stir occasionally over very low heat until smooth. Beat in yolks, one at a time, beating well after each addition. Stir in rest of orange juice. Whisk in rest of sugar. Whisk whites until thick. Fold into cooled chocolate and pour into dish. Decorate with sugared segments and cream.

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Lettuce Soup (hot or cold)

Outside leaves of Lettuce  
 1 Pint Milk  
 1 oz Margarine or butter  
 1 Clove garlic (optional)  
 1 Onion Chopped  
 1 oz Flour  
 Salt & Pepper

Melt margarine in large saucepan. Fry onion lightly, then add broken leaves of lettuce. Add spoonful of flour. Stir well, adding milk gradually. Give this about 15 minutes, stirring now and then until it thickens. Put through blender. When re-heating, add spoonful of cream.

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