



Chocolate Mascarpone Mousse with Bananas

Ingredients:

2 1/3 C.	Chilled Whipping Cream
1/3 C.	Water
¼ C.	Dark Corn Syrup
5 Tbl.	Dark Rum
8 oz.	Mascarpone Cheese
3	Bananas
12 oz.	Bittersweet Brand Dark Baking Buttons, chopped

Method:

1. Stir chocolate, 1/3 C. cream, 1/3 C. water and corn syrup in heavy medium sauce pan over medium-low heat until chocolate melts and mixture is smooth. Let cool until just lukewarm, stirring occasionally, about 20 minutes.
2. Whisk in rum, then mascarpone.
3. Beat 1 cup cream in medium bowl until stiff peaks form. Fold cream into chocolate mixture in 2 additions.
4. Peel and thinly slice 2 bananas on a diagonal. Arrange 3 slices in each of eight 8-10 oz. goblets or coupes. Spoon mousse atop bananas, dividing equally. Cover and refrigerate at least 4 hours. Keep Chilled.
5. Beat remaining cup of cream in medium bowl until firm peaks form. Spoon or pipe cream decoratively atop each mousse. Peel and slice remaining banana for garnish.