

# Chocolate Bavarian Cream

1 tblsp gelatin,  
¼ c cold water,  
1 square (1-ounce) unsweetened chocolate,  
1 c milk,  
1/3 c sugar,  
2 egg yolks,  
1/8 tsp salt,  
1 c whipping cream.

Method: place cold water in a bowl and sprinkle the gelatin over this and let stand 5 minutes. Melt the chocolate and add the milk, sugar, egg yolks (slightly beaten) and the salt. Cook in a double boiler stirring constantly until the mixture thickens. Then add the soaked gelatin and stir until this is dissolved. Now set the mixture in a cool place until it becomes partially thickened. Whip the cream until stiff and fold into the chocolate mixture. Pour into molds that have been rinsed in cold water and chill until firm. Remove from mold and serve with sweetened whip cream and fruit or whatever you want.