

Chocolate Mousse

(serves approx 6)



Ingredients:

170g milk or dark chocolate

200g thickened cream

1 tbs cocoa powder

5 egg whites

½ tbs caster sugar

½ cup choc bits

Method

Melt the chocolate in a stainless or glass bowl over a pot of simmering water. Place the cream into a bowl with the cocoa powder and whisk to ¾ way and then place in the fridge. Place eggwhites into a mixing bowl and whisk at high speed and when ½ way to like meringue, add the caster sugar and finish the rest of the way. It needs to be like a meringue and stiff. Fold the meringue and chocolate through the cream. Place in champagne glasses or serving dishes and in the fridge to set. The mousse needs to set for at least 3 to 4 hours, but even better if left overnight. Garnish the top with whipped cream and choc bits. You could also use some strawberries.