

Mousse au Chocolat – all you need is cream!

20.7.15

(serves 4 - 6)

INGREDIENTS

- 190 g VIVANI Dark Milk Chocolate
- 300 ml cream
- 100 g VIVANI Dark Nougat Chocolate

METHOD

Chop up the Dark Milk and melt in a bain marie.

Heat 100 ml cream and then gradually stir it into the melted chocolate with a wooden spoon, until the mixture is glossy and completely smooth.

Whip the rest of the cream until stiff.

Carefully fold into the chocolate mixture.

Divide into small glass bowls and put in a cool place, allowing the mousse to set for a few hours.

Chop up the Dark Nougat and melt in a bain marie. Lastly, pour the melted chocolate over the mousse and leave to cool in the fridge for a short time.

Can be prepared a day in advance.

level: 1