

CHOCOLATE MOUSSE

To make 6 servings:

250g Chocolate Mousse mix

160ml CHILLED water

Place chilled water into bowl then add the mousse mix. Blend on low speed for 1 minute then scrape down sides. Whisk on top speed for 5 minutes. Place in glasses or serving bowl and refrigerate for at least an hour before serving.

For a really creamy mousse with extra volume, add 150ml of chilled whipping cream with the water and whip as above.

Ingredients: Sugar, Whipping Agent {glucose, vegetable oil, emulsifier(472a), milk solids}, Cocoa powder13%, Milk solids, Vegetable Fat {vegetable fat, glucose, milk solids, mineral salt (340), emulsifiers (322soy, 433, 471), vegetable gum (466), flavours, acidity regulator (330), colour (160a)}, Thickener (1414), Vegetable gum (407), Maize starch, Flavour, Mineral salts (341, 450).

