

HAIGH'S

∞ CHOCOLATES ∞

Chocolate Mousse

WITH HAIGH'S CHOCOLATE,
MACADAMIA BISCOTTI



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Serves 4-6 people

150g Haigh's 70% gourmet dark chocolate

15g unsalted butter

1 egg yolk

2 egg whites

2 tablespoons caster sugar

250ml cream

Chop the chocolate and place in a bowl with the butter. Place the bowl over a saucepan of just simmering water and stir until melted. Allow to cool a little then add the egg yolk.



Whisk the egg whites until soft peaks form, then gradually add the caster sugar to form a soft meringue. In another bowl, whip the cream until soft peaks form.



Gently fold in the egg white meringue into cooled chocolate mixture, then fold in the cream and pour into glasses and refrigerate.



Serve with fresh raspberries and Haigh's chocolate macadamia biscotti.