

HAIGH'S

CHOCOLATES

*Spiced Chocolate
Mousse*



Spiced Chocolate Mousse

Makes 4 - 6 serves

400g Haigh's Dark Ginger Block (chopped)

250g cream

250g milk

1 ½ birds-eye chilli's

3 egg yolks

100g sugar

3 egg whites

Add together the cream, milk, and birds-eye chilli's in a saucepan and bring to a simmer slowly.

After the simmer, allow the cream mixture to sit for 20 minutes, then strain.

Re-heat and then pour over the Haigh's Dark Ginger Block and stir in until smooth.

Beat the 3 egg yolks and 50gms of the sugar until pale and creamy.

Whip the 3 egg whites and the remaining 50gms of sugar together until soft peaks are formed.

Fold the yolks and whites into the Haigh's Dark Ginger Block mix and refrigerate to set.

Serving Suggestions

Serve in individual ramekins or spoon onto a serving plate and decorate as desired

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