

DESSERTS

TOBLERONE MOUSSE BY HÉLÈNE

Ingredients (Ingredients for 10 verrines)

- 750 g milk TOBLERONE cut into pieces
- 1 litre boiling water
- 5 eggs
- 1 litre cream

Preparation:

Bring the water to the boil in a pot.

Break off the TOBLERONE triangles into a bowl and cover them with boiling water.

Let stand for 2 to 3 minutes; remove the water and stir the melted chocolate.

Incorporate the eggs into the melted chocolate.

Whip the cream until thick and add half of it to the chocolate and egg mixture.

Blend delicately and add rest of the whipped cream.

For the mousse into small glasses (verrines) and chill in the fridge for 3 hours.

When ready to serve, sprinkle with chocolate powder and garnish with a TOBLERONE triangle.

Tip: do not melt the TOBLERONE in a bain-marie or in a microwave oven since the excessive heat would melt the nougat fragments in the chocolate.

