



JUBILEE'S CHOCOLATE MOUSSE RECIPE

INGREDIENTS

100g bar chocolate (milk or dark).

50ml milk

200ml double cream

Strawberries (or other fruit) sliced.



INSTRUCTIONS

1. Firstly melt the chocolate in a heatproof bowl over a saucepan of simmering water.
2. Heat the milk in a separate saucepan until boiling, then whisk in melted chocolate. Leave to cool.
3. Whip 200ml of cream until soft peaks form when you lift out the whisk, then fold it into the cooled chocolate.
4. Evenly spoon the chocolate mixture into bowls and refrigerate for at least an hour, until chilled and set.
5. Decorate the desert with the strawberries or other chosen fruit.



Don't forget to share pictures of your yummy Mousse's on our Braintree District Scouts Facebook page or email heroes@braintreedistrictscouts.com