

1 hour

Serves 6-8

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Ingredients:

- 2 boxes (500g) PnP brownie mix
- 1 large slab (150g) white chocolate
- 3 tubs (1L each) PnP duo chocolate mousse, separated into two bowls
- 1 large slab (150g) dark chocolate
- Cocoa powder, for dusting
- Chocolate-covered malt balls, edible gold leaf and sparkles, for serving

Method

1. Mix and bake brownies as per package instructions.
2. Melt white chocolate over a double boiler, allow to cool and fold in white chocolate mousse.
3. Repeat with dark chocolate and dark chocolate mousse.
4. Pour dark chocolate mousse into a 3L trifle bowl.
5. Layer brownie squares on top and spread with white chocolate mousse.
6. Dust with cocoa powder and decorate with chocolate-covered malt balls, edible gold leaf and sparkles.
7. Chill until serving.

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