

More than 1 hour

Serves 10-12

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Ingredients:

- 2 boxes (310g each) Ina Paarman chocolate mousse
- 3 packets (6s) PnP frozen gluten-free brownies, cut into smaller blocks
- 12 PnP frozen gluten-free chocolate macaroons

Method

GOOD IDEA

Dust macaroons with edible gold dust for added glam.

1. Prepare 1 packet chocolate mousse according to packet instructions and spoon into a 3L trifle dish.
2. Chill in the fridge for 1½ hours to firm up.
3. Place brownies on top of semi-set mousse.
4. Prepare the second packet of mousse according to packet instructions and spoon on top of brownies.
5. Set in the fridge for 2-3 hours until firm.
6. Top with macaroons just before serving.

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