

1 hour

Serves 6

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Ingredients:

Dark mousse:

- 1½ cups (375ml) cream
- 1 tsp (5ml) vanilla essence
- Pinch salt
- 200g PnP chocolate hazelnut spread
- 1 tub (250g) mascarpone
- 1 slab (80g) dark chocolate, melted

White mousse:

- 1 cup (250ml) cream
- 1 tsp (5ml) vanilla essence
- Pinch of salt
- 1 tub (230g) cream cheese
- ⅓ cup (40g) icing sugar
- 200g white chocolate, melted
  
- Flake chocolate, for decorating

Method

1. Whisk cream, vanilla and salt to stiff peaks. Do this separately for each mousse.
2. Chill for 10 minutes.
3. Blitz chocolate spread and mascarpone in a food processor.
4. Add melted dark chocolate (making sure it is cool to the touch) in a thin stream while motor is running.
5. Stir a third of the chilled cream through mixture, whisking to smooth out.

6. Fold through remaining cream. Transfer mousse to a separate bowl and chill in fridge.
7. Blitz cream cheese and icing sugar in a food processor.
8. Add melted white chocolate (making sure it is cool to the touch) in a thin stream while motor is running.
9. Stir a third of the chilled cream through mixture, whisking to smooth out.
10. Fold through remaining cream.
11. Transfer mousse to a separate bowl and chill in fridge.
12. Spoon both mousse mixes into either side of a piping bag (taking care not to mix them).
13. Pipe in a spiral into serving cups to create a two-tone effect.
14. Chill and decorate with Flake chocolate just before serving.

**GOOD IDEA**

No time for piping? Spoon mousse into dessert glasses and chill until ready to serve.

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