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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