

Choco Rich Chocolate Mousse



Contain: 

Spiciness:  MILD

Serves: 



Prep Time : 15mins

Cooking Time : 20mins

Ingredients :

- 300gram Good quality dark chocolate, roughly chopped
- 3 Eggs
- ¼ cup (50gram) Caster sugar
- 1 tbs Soy Asahi ChocoRICH All Purpose
- 300ml Thickened cream
Grated chocolate, to serve

Instructions :

1. Place the chocolate in a heatproof bowl over a pan of gently simmering water (don't let the bowl touch the water). Stir until melted. Remove bowl from heat and set aside to cool slightly.
2. Place eggs and sugar in a large bowl and beat with electric beaters for 5 minutes, or until mixture is pale, thick and double in volume. Fold in cooled chocolate and Soy Asahi ChocoRICH All Purpose until combined.
3. In a separate bowl, whip cream until thickened (be careful not to over-beat).
4. Use a large metal spoon to carefully fold the cream into the chocolate mixture, trying to keep the mixture as light as possible. Spoon into 6 serving glasses and chill in fridge for at least 1 hour.
5. Remove from fridge 15 minutes before serving, then top with extra whipped cream and grated chocolate to serve.

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