

EASY PEASY RUM CHOCOLATE MOUSSE

For 6 Persons

Ingredients -

170 grams Plain Bournville Chocolate
3 teaspoons Instant Coffee Powder or Granules
0.5 pint Whipping Cream
1 Egg (size 3 or medium)
0.5 teaspoon Vanilla Essence
2 tablespoons Dark Rum
12 Strawberries or other fresh fruit
6 Boudoir Biscuits

You will Need -

Blender or Liquidizer
6 Glass Coupe Dishes or Champagne Saucers

Instructions -

- 1 Chop Chocolate pieces very small, put chocolate and coffee into food processor and blend until fine. (It is noisy to start with).
- 2 Heat Cream to boiling point. (Just as the cream starts to rise) then pour immediately into the running blender in a steady flow. Straight away add the egg, blend for 10 seconds and switch off the blender.
- 3 Allow to stand for 1.5 minutes. (This allows the egg to pasteurise).
- 4 Now add the Vanilla Essence and Rum and quickly blend again. Pour into the dishes.
- 5 The Mousse will need to chill in the fridge for a minimum of 3 hours, but preferably overnight.
- 6 Just before serving, slice the fruit, garnish and arrange with biscuit.

This is a very rich pudding, Serving large portions will be too much. As an alternative you could double this mixture and put in a shallow trifle bowl for a party buffet. Please note that this size would have to stand overnight in the fridge.