



Butlers Triple Chocolate Mousse

Serves 6-8

Chocolate mousse is a classic dessert. Light and airy layers of dark, milk and white chocolate mousse topped off with shaved Butlers 70% dark chocolate, this triple chocolate mousse will become a quick favourite.

Ingredients

1 x 100g Butlers 70% Dark Chocolate Bar, roughly chopped
 1 x 100g Butlers Milk Chocolate Bar, roughly chopped
 1^{1/2} x 75g Butlers White Chocolate Truffle Bar, roughly broken
 250ml + 2 tablespoons fresh cream
 4 egg whites

To decorate

1 x 100g Butlers 70% Dark Chocolate Bar

- Place the milk and dark chocolate in separate heat proof bowls, melting each over a pot of barely simmering water.
- Add 2 tablespoons of cream to another heatproof bowl. Add the white chocolate and stir gently to mix while melting over another pot of simmering water.
- In a large bowl, beat 250ml cream just until soft peaks form. Divide cream into three separate medium sized bowls and fold each type of cooled chocolate into each one.
- Whip egg whites in a large clean bowl until soft peaks form.
- Divide whipped egg whites into three and fold into the three separate chocolate and cream mixtures, being careful to gently fold in to avoid beating out the air.
- Spoon dark chocolate mousse into 6 or 8 glass cups (depending on their size), then top with a layer of the milk chocolate mousse, and finally, the white chocolate mousse.
- Place in the fridge to chill, between 15-30 minutes. Alternatively, you can fill three plastic piping bags with each mousse and simply pipe the mousse into each glass.
- Heat the remaining 100g Butlers Dark Chocolate Bar in the microwave on lowest power setting for 10 second bursts, just until chocolate has softened slightly, but isn't melting. Use a vegetable peeler or sharp knife to shave chocolate curls.
- Top off each mousse with chocolate shavings before serving. If the mousse has been chilled for longer than 30 minutes, leave to stand at room temperature for between 10-20 minutes before serving. Mousse can be prepared up to 2 days ahead and kept chilled in the fridge covered with Clingfilm. Leave mousse to stand at room temperature for 30-40 minutes before serving.