

MAKES 1 SERVING



*So Consistent, So Easy, So Good!*

# INSTANT CHOCOLATE MOUSSE



SERVING SUGGESTION



200 g





## INSTANT CHOCOLATE MOUSSE

200 g SO GOOD INSTANT CHOCOLATE MOUSSE (1 packet)  
400 ml Full cream milk (long-life at room temperature) (2 small cups)

### METHOD

1. Whisk the SO GOOD INSTANT CHOCOLATE MOUSSE powder and the milk together for 5 - 8 minutes.
2. Spoon into containers and refrigerate for 2 hours or until set.
3. Decorate as required





## PEPPERMINT CRISP MOUSSE

200 g	SO GOOD INSTANT CHOCOLATE MOUSSE (1 packet)
400 ml	Full cream milk (long life at room temperature)(2 small cups)
100 g	Peppermint crisp chocolate

### METHOD

1. Whisk the SO GOOD INSTANT CHOCOLATE MOUSSE powder and milk together for 5 - 8 minutes.
2. Grate the chocolate and fold 3/4 into the Mousse. Pour into a dish or individual dishes.
3. Sprinkle the rest of the chocolate on top as garnish.
4. Refrigerate for 2 hours or until set.





## OREO BISCUIT MOUSSE

### BASE:

90 g Oreo Biscuits (½ packet)  
50 g Margarine/butter

### FILLING:

200 g SO GOOD INSTANT CHOCOLATE MOUSSE (1 packet)  
400 ml Full cream milk (long life at room temperature) (2 small cups)  
90 g Oreo biscuits (½ packet)

### METHOD

#### Base:

1. Crush the biscuits. Melt the margarine and add to the biscuits. Mix to combine.
2. Line the bottom of containers with the biscuit mix. Press down to form a base. Refrigerate for ± 30 minutes before adding the filling.

#### Filling:

3. Whisk the SO GOOD INSTANT CHOCOLATE MOUSSE powder and milk together for 5 – 8 minutes.
4. Crush the Oreo biscuits and mix into the mousse mixture.
5. Pour onto the biscuit base and refrigerate for 2 hours or until set.
6. Decorate as desired.



## CHOCOLATE BROWNIE

- 200g SO GOOD INSTANT CHOCOLATE MOUSSE (1 packet)
- 1½ cups Cake flour
- 1 tsp Baking powder
- 1 Egg
- 500 ml Milk (2 cups)
- 100 g Chocolate chips

### METHOD

1. Sift the dry ingredients into a mixing bowl.
2. Whisk the egg and milk together and add to the dry mix.
3. Mix until smooth.
4. Add the chocolate chips and mix though. Pour into a baking tray and bake at 160°C for ± 30 - 40 minutes.

