

It's Just Exquisite - Exquisite Chocolate Mousse

The meltingly rich texture and sumptuous flavour of *Exquisite Chocolate Mousse* makes it just exquisite. It is beautiful served just as it is with a simple garnish - or added to even the simplest of dishes it creates a touch of opulence

Spread it – Spoon it – Pipe it

To add a new dimension to your range of dishes:

Cakes

- Split cakes into two, three, or four layers and spread or pipe Exquisite Chocolate Mousse onto each layer and the top. Decorate with chocolate leaves, chocolate curls, or fresh berries.
- Black Forest Cake

Split cake as above; fill and top with Exquisite Chocolate Mousse.

Arrange drained canned sour cherries on at least one of the layers

Decorate with additional cherries and cream.

Tarts

Pipe Exquisite Chocolate Mousse into pre-made whole, or individual, sweet short-crust tart cases and decorate with:

- fresh fruit such, as berries or cherries.
- drained canned fruit, such as peach slices, apricot halves, or mandarin segments.
- chocolate curls or a dusting of cocoa powder.

Exciting Chocolate Sundaes

- Spoon or pipe layers of Exquisite Chocolate Mousse into attractive glasses with ice cream and fudge sauce.
- Arrange layers of Exquisite Chocolate Mousse in sundae glasses with fresh berries and cream or ice cream. Serve drizzled with a berry sauce.

Chocolate Confections – Mousse Bites

- Choc Coconut Balls

Combine Exquisite Chocolate Mousse with enough desiccated coconut, crushed biscuits, or macaroons (or a mixture all three) to bring the mixture to a pliable consistency. Form into balls the size of walnuts. Roll in desiccated coconut or cocoa powder (May be frozen).

- Choc Cherry Balls

Combine Exquisite Chocolate Mousse with chopped glace cherries, chopped chocolate biscuits, and desiccated coconut, then prepare as for Coconut Balls above.

- Chocolate Dates

Pipe Exquisite Chocolate Mousse into halved pitted fresh dates and top with walnut or pecan halves. May be served fresh or refrigerated or frozen for later

Chocolate Shells and Cups

Pipe Exquisite Chocolate Mousse into white or dark chocolate shells or cups.

Decorate with:

- drained canned mandarin segments in syrup fresh strawberries, raspberries, blackberries, logan berries (or any berry mix).
- mint leaves.
- chocolate curls, leaves, hearts, or chocolate dipped fruit.

