

## TOBLERONE CHOCOLATE MOUSSE



### Dark Toblerone Mousse (6-8 servings)

300 g (10 ounces) dark Toblerone,  
broken into large pieces

Ample boiling water

2 eggs

2 tablespoons confectioners' sugar

4 dl (1/2 cup plus 2 tablespoons) cream

Place the Toblerone in a bowl and cover it completely with boiling water. Allow it to stand briefly, until the chocolate softens. The chocolate should not lose its shape; the proper degree of softness is reached when a wooden skewer can be inserted easily into the chocolate.

Carefully pour off the water. In a separate bowl, beat the eggs and sugar together until light. Add the softened chocolate and blend well. Beat the cream until stiff peaks form, and fold it carefully into the chocolate mixture. Chill two to three hours. To serve, use two spoons to scoop out balls of mousse. Arrange them on a serving platter and decorate them with additional cream.

