

TOBLERONE CHOCOLATE MOUSSE



White Toblerone Mousse (6-8 servings)

300 g (10 ounces) white Toblerone, broken into pieces
2 eggs
4 dl (1/2 cup plus 2 tablespoons) cream

Place the Toblerone in a bowl and cover it with moderately hot water until it melts. Pour off the water, remove the chocolate from the bowl and beat it until smooth. Add the eggs 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.

TIP:

Serve dark and white mousse together!

