

Terry's Mint Mousse



Recipe supplied by Terry's.

Ingredients

- 1 Terry's Chocolate Mint (minus one segment for garnish)
- 6 Egg Whites
- 2 Tablespoons Golden Caster Sugar
- 4 Tablespoons Crème Fraîche
- 1 Terry's Chocolate Mint Segment to garnish
- Mint leaves

Method:

1. Melt a whole Terry's Mint Chocolate (minus one segment) in the microwave in a microwaveable bowl.
2. Heat for 20 seconds at a time, stirring in between until melted.
3. Whisk the egg whites to soft peaks. Add in the sugar and continue to whisk until the mixture forms stiff peaks.

4. Add a big tablespoon of the egg white to the melted chocolate and mix vigorously, working fast so the chocolate doesn't cool and harden.
5. Fold in the remaining egg whites carefully using a spatula or large metal spoon.
6. Spoon into 4 bowls or ramekins and set in the fridge for 2-3 hours. Serve each with a dollop of crème fraîche and shavings of Terry's Chocolate Mint.