

## **Dark Toblerone Mousse**

Preparation Time: 35 minutes

Chilling time: 3 hours

From Swiss Cookbook by Betty Bossi

150 g dark Toblerone Chocolate (5/8 cup)

Water

1 fresh egg

1 Tablespoon icing sugar

200 ml double cream (3/4 cup) whipped stiff

1. Break chocolate into a bowl
2. Pour water over chocolate, leave for approx.. 2 minutes. Carefully pour off water, leaving approx. 1 tablespoon, beat chocolate smooth.
3. Fold gently cream in to the mixture with a spatula, dove ran chill for approx.. 3 hour

To serve: spoon onto plates, using 2 tablespoons serving spoon dipped into hot water

Note: Do not keep leftovers of deserts made with raw egg.