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Desserts

The perfect end to a great meal is a heavenly dessert.

Chocolate Mousse & Mascarpone Cheese With Chocolate Brownie

Serves 4

Chocolate Mousse

85g	Haco Swiss Chocolate Mousse
130ml	cold milk
30ml	crème de cacao

Chocolate Mascarpone Cheese

15	gelatine sheets, soaked in ice-cold water
500g	mascarpone cheese
125g	Haco Swiss Chocolate Mousse

Chocolate Brownie

225g	66% chocolate
180g	unsalted butter
25g	Nescafe coffee powder
4	whole eggs, lightly beaten
250g	castor sugar
10ml	vanilla essence
100g	flour, sifted
5g	baking soda
125g	walnuts
4	dollop chocolate ganache
	Sliced strawberries, for garnishing

- For the chocolate mousse: Place the **Haco Swiss Chocolate Mousse**, cold milk and crème de cacao into an electric mixer and whisk at high speed until smooth, for about 6 minutes. Pour the mixture into a bowl, cover and chill in the refrigerator.
- For the chocolate mascarpone cheese: Place the gelatine into a bowl and dissolve with some hot water. Stir the mascarpone cheese in another bowl until it becomes soft; then fold in the **Haco Swiss Chocolate Mousse** and the dissolved gelatine and set aside.
- For the chocolate brownie: Melt the chocolate and unsalted butter in a bowl over a pot of simmering water and stir in the coffee powder. Place the beaten eggs, castor sugar and vanilla essence into another mixing bowl and beat until fluffy. Fold in the melted chocolate, sifted flour, baking soda and walnuts, and pour the batter into a baking pan and bake in a preheated oven at 180°C for about 45 minutes. Remove baking pan from the oven and set aside to cool.
- To assemble: Carefully level the top of the chocolate brownie with a sharp knife and spread with the chocolate mascarpone cheese. Top with a layer of the chilled chocolate mousse. Set aside to set. Once set, cut into desired portion size and top each portion with a dollop of chocolate ganache. Garnish with sliced strawberries on the side of the plate.

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