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Desserts

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

Chocolate Mousse With Raspberry & Balsamic Jelly

Serves 4

Chocolate Mousse

260g **Haco Swiss Chocolate Mousse**
500ml cold milk

Raspberry & Balsamic Jelly

400ml raspberry purée
25ml balsamic vinegar
75g castor sugar
4 gelatine sheets, soaked in ice-cold water

4 dollop chocolate ganache

- For the chocolate mousse: Place the **Haco Swiss Chocolate Mousse** and cold milk 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 raspberry & balsamic jelly: Heat the raspberry purée, balsamic vinegar and castor sugar in a saucepan until sugar has dissolved. Add in the soaked gelatine and stir until gelatine has dissolved. Remove saucepan from the heat and divide the raspberry mixture among 4 serving glasses and chill in the refrigerator until set.
- To serve: Remove the chilled raspberry and balsamic jelly from the refrigerator and top each portion with the chocolate mousse. Repeat the same procedure again and top with a dollop of chocolate ganache.