



Chocolate Mousse with Mint Jelly

2g	gelatine powder
20g	sugar
100ml	water
20	mint leaves

260g	HACO Chocolate Mousse
500ml	milk

To prepare mint jelly

- Soak the gelatine in 1-2 tablespoons of water. Combine the sugar and water in a small saucepan and bring to a boil. Add the mint leaves, bring to a boil again and remove from heat. Add gelatine and set aside for the mint to infuse the syrup for 10 minutes. Blend the mixture and strain through a fine strainer. Pour into moulds or miniature glasses and refrigerate until the jelly sets.

To prepare chocolate mousse

- Combine the **HACO Chocolate Mousse** mix and milk in an electric blender. Mix on high speed for 4-6 minutes. Pour into the mould with the mint jelly. Chill in the refrigerator (5°C) until set. Serve well chilled.