

Toblerone Mousse

**150 G. Toblerone
5 tbsp lukewarm water
2 egg whites - preferably at room temperature
Pinch of salt
Half cup of cream**

Place chocolate broken into squares in a saucepan with the lukewarm water. Heat slowly, stirring gently until it melts. It should be only just warm.

Remove from the heat immediately it has melted and place the saucepan in the sink with cold water to cool it quickly.

Beat the cream until it holds very soft peaks.

Beat egg whites until stiff adding the pinch of salt.

Fold the egg whites and cream together and then the chocolate, folding as you go. Don't over mix the mousse. As soon as the cream and egg whites are mixed, stop folding.

Spoon into cups or dishes and refrigerated, covered.

This desert does need to stand for at least eight hours for the best flavour, but if covered well and refrigerated it can be kept for forty eight hours.

Or alternatively put them in the freezer and they will be ready in a couple of hours (defrost first) and will keep in the freezer for weeks.

Make in disposable plastic cups. Will make enough for four people.