



Mint Chocolate Mousse Pots

6 Portions



Medium

up to 35 Min.



Ingredients:

For the mint layers:

225 g Dr. Oetker 26% White Chocolate
450 ml Double Cream
Dr. Oetker American Peppermint Extract
Dr. Oetker Green Extra Strong Food Colour Gel

For the chocolate layers:

170 g Dr. Oetker 72% Extra Dark Chocolate
240 ml Double Cream
1 g Icing Sugar
1 tsp Taylor & Colledge Vanilla Bean Extract

To Decorate:

120 ml Double Cream
20 g Dr. Oetker 72% Extra Dark Chocolate
Dr. Oetker Glamour and Sparkle Sprinkles
Mint Leaves

- 1 For the mint mousse**, in a bowl, place the chocolate in a bowl set over a pan of simmering water, ensuring the bottom of the bowl does not touch the water. Add 65ml of the cream. Stir over a medium-low heat until melted and smooth. Remove from the heat and allow to cool to room temperature.
- 2** In a bowl, beat the remaining cream until thickened. Add the icing sugar, peppermint and green gel colour and continue to beat until soft peaks form.
- 3** Gradually fold the whipped cream into the chocolate mixture.
- 4 For the chocolate mousse**, place the chocolate in a bowl set over a pan of simmering water, ensuring the bottom of the bowl does not touch the water. Add 80ml of the cream. Stir over a medium-low heat until melted and smooth. Remove from the heat and allow to cool to room temperature.
- 5** In a bowl, beat the remaining cream until thickened. Add the icing sugar and vanilla and continue to beat until soft peaks form.
- 6** Gradually fold the whipped cream into the chocolate mixture.
- 7** To assemble, spoon a little of the chocolate layer into the bottom of 6 small glasses and swirl so it levels out. Place the glasses in the fridge for 5 minutes or until the layer is set.



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- 8 Top with 2 tablespoons of the mint mousse and carefully spread into an even layer. Freeze for 5-10 minutes or until the layer is set.
- 9 Repeat the layering process until all the mousse is used.
- 10 Set the mousse pots in the fridge for at least 1 hour or overnight. Remove the mousse pots from the fridge at least 30 minutes before serving.
- 11 Top each mouse pot with whipped cream. Decorate with some grated dark chocolate, Dr. Oetker Glamour & Sparkle Sprinkles and mint.

