



Chocolate Mousse (Serves 4 to 6)

5ml Gelatin, dissolved in 10ml water
12,5ml Castor sugar in GRINDER
2 Eggs
5ml Vanilla essence
200g Nestle easymelt dark coating melted
410g Can ideal Milk
22cm Diameter baked pie crust
100ml Whipped cream
Grated chocolate in GRINDER

Method:

In a bowl, combine gelatin, sugar and eggs and mix well with MINCER BLADE. Add essence and chocolate. Blend for 30sec.
In a saucepan, heat ideal milk until boiling point. Add to chocolate mixture, blend well. Pour into pastry shell. Chill until set. Decorate with rosettes of cream and grated chocolate.