



By Chef Ng

Spicy Chocolate Mousse

SERVES

4



Ingredients

Gelatin powder.....	½ tsp
Water.....	40ml
Skimmed milk.....	50ml
Dried red chili.....	½ tsp
Dark chocolate (40%).....	110g
Whipping cream, whipped.....	75g
Dark chocolate flakes.....	35g

Nutritional Information

(Per serving)

Energy	230 kcal
Carbohydrate	24 g
Protein	4 g
Fat	14 g
Saturated Fat	9 g
Cholesterol	11 mg
Dietary Fibre	1 g
Sodium	35 mg

Methods

1. Dissolve gelatin powder in the water.
2. Add dried red chili into skimmed milk and bring to the boil.
3. Remove from heat and pour into the 40% dark chocolate. Stir until the chocolates melt completely.
4. Add gelatin solution into the mixture and mix till the temperature is warm.
5. Fold in the whipped cream and stir gently.
6. Fold in dark chocolate flakes and pour into 4 glasses, keep in the fridge till set and serve cold.

