## Let's get cooking with



## Chocolate Mousse

What you need:

- 300 g chocolate
- 100 g double cream

How to prepare:


- Break chocolate into a bowl, place on top of pan with water, heat water to melt chocolate.
- Pour cream into a pan bring the cream to the boil remove form heat
- Add cream to melted chocolate stirring continually
- Pour into glasses and refrigerate till cold


## Top tips:

Add some fresh raspberries to serve Any chocolate will do Dark ,Milk or White

## Enjoy!

From the Community Skills Team www.healthworksnewcastle.org.uk

