Let's get cooking with



Chocolate Mousse

What you need:

- 300g chocolate
- 100g 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