

### **3 Clever Chocolate Mousse Ideas**

#### **Peppermint Crisp Chocolate Mousse**

Serves: 4-6

#### **Ingredients:**

For the Mousse:

1 x 150 g box Moir's Mousse Chocolate flavour  
250 ml full cream milk, chilled

For the Garnish:

Peppermint crisp, crushed  
Cream, whipped  
4-6 fresh mint leaves

#### **Recipe:**

1. Combine the Moir's Mousse Chocolate flavour and the chilled full cream milk and beat with an electric beater on a slow speed for 30 seconds.
2. Scrape the sides and bottom of bowl to incorporate all of it.
3. Beat another 2 minutes 30 seconds on high speed to incorporate air into the mixture.
4. Portion the mixture out evenly amongst 4 small glass jars.
5. Refrigerate for 1-3 hours.
6. Garnish with whipped cream, crushed peppermint crisp and fresh mint. Serve and ENJOY!!

## **Chocolate Frozen Dessert:**

Serves: 4 -6

### **Ingredients:**

For the Chocolate Frozen Dessert:

1 x 150 g box Moir's Mousse Chocolate flavour  
360 ml full cream milk, chilled  
4 chocolate lined sugar cones

For the Garnish:

Dark chocolate sauce, to garnish  
Almond nibs, to garnish

### **Recipe:**

1. Combine the Moir's Mousse Chocolate flavour and the chilled full cream milk and beat with an electric beater on a slow speed for 30 seconds.
2. Scrape the sides and bottom of bowl to incorporate all of it.
3. Beat another 1 minute 30 seconds on high speed to incorporate air into the mixture.
4. Pour this mixture into a loaf tin.
5. Freeze for 5 hours or overnight for best result.
6. Scoop 2-3 large balls of the frozen dessert into a chocolate coated sugar cone, drizzle with dark chocolate sauce and sprinkle with almond nibs. Prepare 4 and ENJOY!!

## **Glossy Chocolate Icing**

Serves: 9 -12

### **Ingredients**

For the Chocolate Mousse Icing:

1 x 150 g box Moir's Mousse Chocolate flavour  
250 ml full cream milk, chilled

For the Sheet Pan Cake:

Moir's Soft 'n Moist chocolate cake mix  
Eggs, as per pack instructions  
Oil, as per pack instructions  
Milk, as per pack instructions

For the Garnish:

Rainbow vermicelli sprinkles

### **Recipe**

For the Chocolate mousse icing:

1. Combine the Moir's Mousse Chocolate flavour and the chilled full cream milk and beat with an electric beater on a slow speed for 30 seconds.
2. Scrape the sides and bottom of bowl to incorporate all of it.
3. Beat another 2 minutes 30 seconds on high speed to incorporate air into the mixture.
4. Cover the bowl and refrigerate for 1-3 hours.

For the Sheet Pan Cake:

1. Preheat the oven and grease a large rectangular baking dish.
2. Prepare and bake the chocolate cake, following pack instructions.
3. Allow to cool before icing.

For the Garnish:

1. When the cake has cooled slightly, generously spread the icing over the cake in a rustic but neat manner.

2. Sprinkle the rainbow vermicelli sprinkles around the edge of the cake.

3. Allow to set.

4. Slice large servings and ENJOY!!