

4-INGREDIENT STRAWBERRY VS. CHOCOLATE MOUSSE

Makes 20

INGREDIENTS

170g ($\frac{3}{4}$ cup) white chocolate, coarsely chopped

2 tsp gelatine powder

1½ cups NESTLÉ Ideal Evaporated Milk, refrigerated overnight

5 tbsp NESTLÉ Nesquik Strawberry Flavoured Drink or NESTLÉ Nesquik Chocolate Flavoured Drink

Serving suggestion:

Chopped strawberries

Chocolate shavings

METHOD

1. In a small bowl, sprinkle the gelatine powder over $\frac{1}{4}$ cup cold water and set aside until bloomed, about 5 minutes.
2. Place white chocolate in a large microwavable bowl. Add $\frac{1}{2}$ cup NESTLÉ Ideal Evaporated Milk to the chopped chocolate and microwave for 2 minutes until melted and smooth, stirring at 20 second intervals. Allow the mixture to come to room temperature, about 20 minutes.
3. In a large bowl, whip the reserved NESTLÉ Ideal Evaporated Milk until thickened, about 7 minutes. **Chef's Tip: The evaporated milk needs to be cold.*
4. Gradually flavour the evaporated milk mixture with either NESTLÉ Nesquik Strawberry Flavoured Drink or NESTLÉ Nesquik Chocolate Flavoured Drink depending on preference. Beat together until fully incorporated.
5. Gently stir the melted chocolate mixture through the whipped Ideal milk and stir to combine.
6. Heat the gelatine in the microwave for about 20 seconds or until just melted. **Chef's Tip: Ensure the gelatine does not boil.* Allow to cool for a minute then slowly fold this into the whipped Nesquik mixture.
7. Carefully divide the mixture evenly between small cups and allow to set, about 2-3 hours. Once set, decorate the mousse with either chocolate shavings or strawberries. Serve and ENJOY!