

# Caramilk Mousse

Makes 8 mousses

8 eggs, separated  
3 blocks caramilk chocolate (360g), melted  
2 cup cream  
1/4 cup caster sugar  
3 leafs gelatine

Caramilk Breakaway, to serve

Add the gelatine leaves to a bowl of cold water and allow to soak for at least 5 minutes.

Add the egg yolks and vanilla to the melted caramilk chocolate and stir to combine.

Add a 1/4 of the cream to a pot and bring to the boil, remove from the heat, squeeze out the excess water from the gelatine leaves and stir through the cream. Add this to the chocolate mixture and stir to combine.

In the bowl of a stand mixer fitted with a whisk attachment add the egg whites and sugar and whisk until soft peaks form, stir through the chocolate mixture. Then in the same bowl whip the cream until soft peaks form and stir through the chocolate mixture.

Pour into glasses and place into the fridge for at least 3 hours to set. Top with breakaway and serve.