

BOTTOM DECK Chocolate Mousse

Here we playfully switch up the classic Top Deck chocolate for a Bottom Deck chocolate mousse. It's perfect for any chocolate lover and super easy to make – yay!

SERVES 4–6

1½ cups cream
1 cup good-quality chopped white chocolate
250 g full-fat cream cheese, at room temperature
¼ cup icing sugar, sifted
1 tsp vanilla essence or paste
pinch of salt
½ cup chopped semi-sweet or dark chocolate
grated white chocolate and/or roasted nuts to garnish (optional)

1. Whisk 1 cup cream in a bowl using an electric hand mixer until stiff peaks form.
2. Place the white chocolate in a heatproof bowl and microwave for 1 minute or until softened. Add the cream cheese and whisk until smooth.
3. Once smooth, add the icing sugar, vanilla essence and salt, and mix until smooth.
4. Gradually fold in the whipped cream until you have a luscious white chocolate mousse – do not overwork the mousse as you want it to retain as much air as possible. Divide the mousse between 4–6 individual serving glasses and place in the fridge.
5. In a clean heatproof bowl, microwave the semi-sweet or dark chocolate for 1 minute or until softened. Pour in the remaining ¼ cup cream and leave to stand for 1 minute before stirring until the chocolate has fully melted. Leave to cool slightly before evenly pouring the over the white chocolate mousse in the glasses.
6. Refrigerate until ready to serve, garnished with grated white chocolate and/or roasted nuts. Enjoy!



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