

Hidden Treasure

Cuisine: N/A

Recipe Type: International

Cooking Time: 10 Mins

Serving: 10 Peoples

Ingredients:

- Chokella Mousse:, 0
- 1 cup Nestlé® Chokella®, 250 g
- 4 Cups UHT cream, 1 L
- 1 Orange, juiced 100 g
- Chokella Ganache:, 0
- 1 Cup Cream, 250 mL
- 1/2 cup Nestlé® Chokella®, 125 g
- 1/2 cup Dark chocolate, 90 g
- Garnish:, 0
- 30 1cm by 1cm Raspberry jelly, cubes 30 g
- 10 Chocolate, domes 100 g
- Mixed dried fruits, Freeze dried raspberries, mint and rose buds 25 g

Nutritional Information:

- Energy (kcal) *795 kcal*
- Protein (g) *7 g*
- Fats, total (g) *39 g*
- Carbohydrate, total (g) *111 g*
- Sugars, total (g) *95 g*
- Fats, saturated (g) *13 g*
- Fiber, total dietary (g) *4 g*
- Sodium (mg) *259 mg*
- Calcium (mg) *51 mg*
- Cholesterol (mg) *10 mg*
- Iron (mg) *3 mg*
- Vitamin A, IU *194 IU*
- Vitamin C (mg) *7 mg*
- Vitamin D (µg) *2 IU*

Procedure:

1 Chokella Mousse:

2 1. Beat cream, Nestlé® Chokella® and the orange juice until a mousse forms. Place in the refrigerator.

3 Nestle Chokella Ganache:

4 1. Heat cream in a saucepan until it is just about to boil. Remove it from the heat.

5 2. Stir in the Nestlé® Chokella® and dark chocolate until melted and thoroughly combined.

6 Assembly:

7 1. To assemble place the mousse in one dome, top with jelly cubes, freeze dried raspberries, mint and rose buds.

8 2. Pour the ganache around the bottom of the dome.