

# CHOCOLATE MOUSSE

## *Ingredients*

- 1 BOTTLE OF LIEFMANS 0.0
- 600 G DARK (PLAIN) CHOCOLATE
- 1 L WHIPPING CREAM
- A FEW RASPBERRIES AS DECORATION



## RECIPE

1. Warm the Liefmans in a small bowl and melt in the chocolate.
2. Put the whipping cream in a bowl and beat until you achieve the texture of yoghurt.
3. Mix the whipping cream with the chocolate and spoon this into Liefmans glasses. Leave to set for a minimum of 2 hours.
4. Decorate with a few fresh raspberries. Heaven!

**Liefmans**  
ON THE ROCKS

**0.0**