

Double Chocolate Eggless Mousse

This is such a simple dessert made with very few ingredients but it's utterly delicious and sure to go down a treat.

Serves 2 people

Ingredients

100g dark chocolate (70%)

100g white chocolate

100ml milk

400ml double cream

8-10 chocolate digestives

Method

- Place the dark chocolate in a large bowl and melt it over a pan of boiling water. Repeat this step with the white chocolate.
- Add 50ml of warm milk to the dark chocolate and stir to combine. Repeat this step with the white chocolate. Let them both cool down slightly.
- Place the double cream in a large bowl and whisk to form soft peaks.
- Add $\frac{1}{2}$ the cream to the white chocolate and fold it in. Whisk it for 1 minute and transfer to a piping bag. Repeat this step with the dark chocolate.
- Add the chocolate digestive to a sandwich bag and use a rolling pin to crush them up.
- Pipe a layer of white chocolate to the bottom of your pudding bowls. Add a layer of biscuit crumb, then pipe a layer of dark chocolate, followed by another layer of biscuit crumb. Repeat this with the rest of the ingredients.

– Place them in the fridge for 1 hour to let them set before you tuck in!