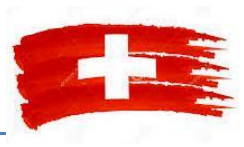


Toblerone Schoggi mousse



Toblerone chocolate mousse paired with a cherry compote

Makes 10 portions

Ingredients:	Yield:
Toblerone chocolate	300 gr
Milk	50 ml
Egg yolk	80 gr
Caster sugar	40 gr
Cream	400 ml
Egg white	100 gr
Salt	1 pinch
Cream	400 ml
Cherry compote	
Cherries	500 gr
Sugar	100 gr
Cinnamon stick	3 ea
Star Anise	20 gr



Method:

- Melt the chocolate in a bowl over a pot with boiling water then add the milk & mix
- Whip the cream
- Beat the egg white with the pinch of salt to a soft peak.
- Cream the egg yolk with the sugar then combine with the melted chocolate.
- Fold in the cream, then fold in the egg white gently.
- Bring the cherries to a boil with the sugar & spices then let them cool.
- To serve place some compote in a glass then pipe over the chocolate mousse & garnish with some whipped cream, cherry compote & chopped toberone.