

## SAUNDERS' MALT EXTRACT



Preparation

15  
MINS

Chill Time

10  
MINS

Makes

4

Difficulty

EASY

# MALTED CHOCOLATE MOUSSE

You'll love this airy choc-malt mousse recipe because it's practically instant and keeps well in the fridge so can be made ahead when entertaining. Add a little Baileys or Kahlua if you fancy. Served with malted whipped cream on top.

## INGREDIENTS

### Malted Chocolate Mousse

- 200g dark chocolate chips\*
- 2 eggs
- 3 tbsp Saunders' Malt Extract
- 1 cup (250ml) fresh cream

### To Serve

- 1 cup (250ml) fresh cream
- ½ cup Saunders' Malt Extract
- Raw sugar, optional

*\*Notes: you can also use a 70% cocoa dark block chocolate or milk chocolate here, simply chop it finely for this recipe.*

## METHOD

- 1** Melt chocolate in microwave on medium for 30 seconds, then stir and zap for another 20 seconds and keep stirring until melted and smooth. Set aside to cool slightly.
- 2** Place eggs and Saunders' Malt Extract in a medium bowl and beat with electric beaters on high for 5 minutes, or until mixture is pale, thick and roughly doubled in volume. Fold in chocolate until combined.
- 3** In a separate bowl, whip cream until firm peaks form (be careful not to over-beat). Carefully fold the cream into the chocolate mixture, trying to keep the mixture as light as possible. Spoon mousse into 4 serving glasses. If serving later, cover with cling wrap and store in the fridge.
- 4** To serve, place cream and Saunders' Malt Extract in a medium bowl and whip until firm peaks. Dollop onto the mousse and sprinkle with raw sugar, if using.

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