

Your Saturday night in...

If you're staying in on Saturday evening, why not try our recipe.....

These sophisticated mousses are a breeze to make and a great dinner party dessert

Prep: 30 mins

Cook: 10 mins

Serves: 4



White choc & cardamom mousses

Ingredients

300ml pot double cream

10 cardamom pod, bashed

200g bar white chocolate,
broken into chunks

Method

- 1 Bring the cream just to the boil with the cardamom pods, then set aside to infuse for 15 mins.
- 2 Keep one square of chocolate aside and melt the rest gently in a large bowl over a pan of barely simmering water. Strain in the cream, then beat with an electric whisk for a couple of mins to thicken slightly. Pour into pots, cover and chill for 4 hrs, or up to 2 days, until cold and set. Very finely grate over the reserved square of white chocolate to serve.

