



Chocolate & Lotus Biscoff Mousse

SERVES: 8 | TOTAL TIME: 30 MINUTES + REFRIGERATION TIME

INGREDIENTS

- 200 g dark chocolate
- 200 g Lotus Biscoff Smooth Spread
- 5 eggs
- 200 mL whipping cream
- 8 Lotus Biscoff biscuits

DIRECTIONS

1. Heat the chocolate and Lotus Biscoff Smooth Spread together in the microwave or au bain-marie until melted. Leave to rest before stirring to blend.
2. Separate the eggs and beat the whites until stiff. Set aside. Whip the cream and set aside.
3. Add the yolks one by one to the chocolate and Biscoff mixture, stirring thoroughly after adding each yolk.
4. Carefully fold the egg whites into the mixture and then fold in the whipped cream.
5. Spoon the chocolate and Biscoff mousse into 8 glass dishes and put in the refrigerator to firm.
6. Decorate with a Lotus Biscoff biscuit.