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**Toblerone Mousse Puds**

Serves 4

Biscuit base (optional)

Crushed digestive biscuits, about 4 or 65g, I used 2 plain and 2 dark choc

20g melted butter

Mousse

65g Toblerone, melted

2 eggs, separated

2-3 tsp sugar

1. Make the base by mixing the melted butter and crushed biscuits. Divide between 4 small pots/glasses. Set aside while you make the mousse.
2. Add the egg yolks to the slightly cooled melted chocolate and stir well.
3. Place the egg whites in a large clean bowl with the sugar. 2 teaspoons of sugar or add another if you have a very sweet tooth. Whisk until increased in volume and holding its shape well.
4. Add one heaped tablespoon of whisked whites to the chocolate mixture. Stir through, this will loosen the mix and make it easier to add the rest.
5. Gently spoon the rest of the whites on top of the choc mixture. Fold in with a large metal spoon. You want it to be all the same depth of colour, but also keep as much air as you can in to give a light mousse texture.
6. Pour or spoon in to your serving pots/glasses, so it goes on top of the crushed biscuit mix. Chill for at least couple of hours. Sprinkle the top with a little grated/chopped Toblerone or crushed biscuit to serve. Enjoy ♥

Tip: make sure your bowl for whisking the egg whites is very clean, otherwise your whites won’t attain a good volume. I usually wipe the bowl down with a little lemon juice before starting.