



MINT CHOCOLATE MOUSSE

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 280 ml** full cream
- 100 g** white chocolate
- 1** egg white
- 25 g** mint leaves

PREPARATION

Boil up the cream and mint together, put them in a blender and purée finely. Add the chocolate and egg white and blend again for approximately 1 min.

Strain the mixture through the Kisag Funnel & Sieve directly into the Kisag Whipper 0.5 L and store in the fridge for at least 30 min.

Then insert 1 Kisag charger, shake vigorously approximately 15 times and pour the cream into glasses.

Enjoy Cooking!