



COCONUT MOCHA MOUSSE

Serves 6

INGREDIENTS

300g milk chocolate, broken up

80g butter

1 tablespoon instant coffee granules,
mixed with 1 tablespoon of hot water

4 egg yolks

1 can AYAM Coconut Cream 270ml



MIXING

In a saucepan over low heat, simply melt the chocolate, the coconut cream, the butter and the coffee mixture. Mix well.

Then whisk in egg yolks one by one and stir over low heat for 1 minute.

Carefully spoon the mixture into 4 to 6 serving glasses depending on the size.

Refrigerate at least 2 hours

PRESENTATION

You can top these with any fruits for decoration or leave as is.

Serve with strawberries: it looks nice and also complements the flavour.