

## **Black Forest Chocolate Mousse**

10 portions

### **Ingredients**

Johnny Bags Chocolate Mousse	0.125gr
Fresh Cream	0.150ml
Glazed Cherries	0.050gr
Rum Essence	0.005ml
Water	0.200ml
Icing Sugar	0.010gr

### **Method**

1. Beat the chocolate mousse with the water and rum essence till thick and let it set in the fridge.
  2. Beat the cream with the other half of the rum essence and icing sugar and put in fridge to set and cool.
  3. Once the mousse and cream has set, layer in a glass with cherries.
- Serve cold

