Picandou® chocolate mousse



Informations

People : **4**
Preparation : **15 min.**

Ingredients

- 200 g Picandou
- 200 ml Isigny single cream
- 100 g of dark chocolate
- 50 g sugar
- 20 g chocolate shavings

Preparation steps

Difficulty level: easy ???
Setting time: 2 hours

1. Break the chocolate into small pieces and melt over a low heat in a bain-marie.
2. Meanwhile, combine the cheese and cream. Pour the mixture into the bowl of a food processor. Whisk on high speed until it forms a mousse.

3. Turn down to the lowest speed, add in the sugar and the melted chocolate.
4. Place the mixture in a piping bag and fill the verrines.
5. Chill for at least two hours.
6. Serve cold topped with chocolate shavings.