



## TRAVEL CHOCOLATE MOUSSE

*Chocolate mousse, cream and amaretti prepared in single portion jars. Ideal for travel and for Easter Monday.*



### INGREDIENTS:

**300 ml** cream  
**200 g** Emilia extra dark chocolate  
**6 n.** spoons of chocolate cereal  
to taste a handful of mini amaretti or  
two tablespoons of crumbled amaretti



Difficulty  
**MEDIUM**



Preparation  
100 min



Portions  
6

- 1 To prepare the mousse: melt the chocolate in a double boiler in a bowl. Separately, whip the cream, set aside a third and gradually incorporate the melted chocolate at the rest with the help of a spatula. Leave both the chocolate mousse and the cream to cool in the fridge for about an hour.

### TIP

If you can't find chocolate cereals, you can replace them with simple cereals according to taste. Those with a sweet tooth can also replace it with crumbled cocoa shortbread biscuits.

- 2 To prepare the jars: take the mousse and cream from the fridge, then alternate a spoonful of mousse with a little chocolate cereal, a few tufts of cream. Repeat a second time. Proceed to fill all the jars.
- 3 To complete the preparation: decorate each jar with some amaretto, close the lid and keep in the fridge until ready to consume them.