

Akta-Vite Marshmallow Mousse (egg free)

This delicious, quick setting, kid friendly chocolate mousse is egg free!

6 - 8 parfait glasses or similar

150 g marshmallows (pink & white are fine. We used all the white from a mixed pack, making up the balance in weight with pink)

50 g butter, chopped into small pieces

60 ml hot water (from a recently boiled kettle)

100 g Akta-Vite

100 g milk chocolate chips

300 ml bottle whipping cream

1 tsp vanilla

In a heavy based, medium sized saucepan place the marshmallows, butter, chocolate chips, Akta-Vite and hot water. Stir with a wooden spoon over a low heat until marshmallows and Akta-Vite are melted and the sauce is smooth.

Remove from heat and allow to cool, stirring occasionally. At this point it would make a delicious chocolate sauce for ice cream..... just saying....

If you decide to continue on to mousse however...

Place the cream in a bowl with the vanilla and whip until stiff peaks form.

Gently fold the cooled chocolate mixture into the whipped cream until thoroughly mixed. Pour into glasses or dishes and refrigerate until firm. This mousse offers almost instant gratification as it's ready in an hour.

Top with the left over marshmallows & a sprinkle of Akta-Vite or anything that takes your fancy.

This recipe was adapted from Nigella Lawson's Instant Chocolate Mousse.

