

# Recipe for

# White Chocolate Mousse & Strawberry Tarts

## INGREDIENTS

SERVES	4	1 Gelatine Leaf or
PREP TIME	15	1/2 tsp Gelatine Powder
TOTAL TIME	Chilling time	2 Tbsp Warm Water
OVEN TEMP		1/4C Milk
		75g chooped, white chocolate
		1/2C Whipped Cream

## DIRECTIONS

Soak 1 Gelatine Leaf in a bowl of cold water, then squeeze water out

or, dissolve gelatine powder in warm water

Warm milk until simmering and add gelatine

Place chocolate in a bowl and pour hot milk mixture over

Stir chocolate until melted

Fold whipped cream into mixture

Divide mixture between pastry shells

Place in the fridge to chill, once set, top with fresh berries and grated chocolate