

CHOCOLATE AND LEMONGRASS

MOUSSE

Chilling time: 2 hours
Serves: 6

- 3 sticks of lemongrass
- 200ml (7fl oz) milk
- 270g (10 oz) milk chocolate, preferably 34% cocoa solids, broken into pieces
- 1½ gelatine leaves
- 50g (2oz) caster sugar
- 300ml (½ pint) double cream

Finely chop the lemongrass into small pieces or grind in a food-processor or pestle and mortar. Pour the milk into a large, heavy-based saucepan, add the lemongrass and bring to the boil. Remove from the heat and leave to infuse for 1 hour. Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Whisk the sugar and gelatine into the milk and return to a low heat, stirring continuously until the gelatine has melted. Remove from the heat and stir in the melted chocolate. Leave to cool slightly. Pass the mixture through a sieve to remove the lemongrass. Allow to cool down completely. Whip the cream in a bowl until it begins to thicken, but it should not be too stiff. Gently fold into the chocolate mixture. Spoon the mousse into your chosen containers.



kai collective

Supporting Kindred Family Services. [Click here](#)



RayWhite

Two Dedicated
Salespersons Every Listing

Thinking of Selling ?

Your Written Property Appraisal will include:

- FREE GIFT CARD (T&Cs)
- Written value range of your home
- Explanation as to how we determine the value range
- Explanation of our introductory commission
- Personalised in-depth details of sales relevant specific to YOUR home and YOUR area
- Explanation of what methods of sale are open to you
- Explanation of what marketing options are open to you
- Explanation of what improvements to your property would achieve the best outcome
- Evaluation of current market conditions and outlook

All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor



Team Commitment
Loyalty & Gift Card


\$1,000 as a personal
thank you from us.

It's on the house!

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

Sharing here with you is a **growing** database of +1000 recipes. Free.

Call Jasmine Sergeant of Team Commitment **whenever** you are curious of the value of your home.

Until then, please enjoy & feel free to share this evolving and growing recipe database.  Like

Email: jas.sergeant@raywhite.com Phone: 021 184 2626

