

## Chocolate Cups



Easy

A very easy dish to prepare and is absolutely delicious served for any occasion, it can be prepared well in advance and if served in little espresso cups looks really stylish, although ramekins work just as well. The recipes also works with milk chocolate but the mousse is slightly softer. If you are a real chocolate lover then try with our extra dark chocolate which gives a really rich chocolate mousse.



Serves 4 – 6

### Ingredients:

120g Dr. Oetker Extra Dark Continental Chocolate  
1 pack Dr. Oetker Mini Mini Marshmallows  
200g natural Set yogurt  
1 egg white, whisked  
Raspberries and chocolate stars or flaked chocolate to serve

### Method:

1. Break the chocolate into squares and place in a bowl with the marshmallows, melt over a pan of hot water. (The marshmallows take a little longer than the chocolate to melt, stir gently a couple of times). Leave to cool for a few minutes.
2. Whisk the natural set yogurt into the melted chocolate mixture; whisk in the egg white until blended.

Pour into the individual cups.

3. Chill for 2 hours and serve decorated with a flaked chocolate and a couple of fresh raspberries.

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