



Macadamia chocolate mousse

- * 1 tablespoon gelatine
- * 4 tablespoons water
- * 1 tablespoon dark Rum or brandy
- * 180g white cooking chocolate, broken into pieces
- * 3, 60g eggs separated
- * 1/2 cup castor sugar
- * 300ml carton pure cream
- * 150g (1 cup) lightly roasted macadamia halves, chopped medium fine

Grease 6, 3/4-1 cup plain moulds with light oil. Set aside. In a small saucepan, soften gelatine in water with rum or brandy. Dissolve over low heat. Melt chocolate in a pan over hot water. Beat egg yolks and sugar until thick and creamy, about 5 minutes. Beat in gelatine. Gradually stir into melted chocolate until mixture is smooth and coats the spoon. Remove from heat, fold in cream and 3 tablespoons chopped macadamias. Set aside, until slightly thickened but not set. Beat egg whites to soft peaks. Fold through the mixture. Divide between prepared moulds. Press a tablespoon of macadamias into the top of each mousse. Chill until set. Dip quickly to the rim only in very hot water, invert onto plates and shake gently to release moulds. Repeat if necessary. Serve with any berries and chocolate wedges (recipe follows). Serves 6.