

# GEORGE'S OLIVE OIL CHOCOLATE MOUSSE

## INGREDIENTS:

- 100 ml extra virgin olive oil
- 150 g good quality dark cooking chocolate, chopped roughly
- 250 g thickened cream, whipped to soft peaks
- 1 punnet blueberries

## METHOD:

Heat a small saucepan on the lowest heat possible for approximately 3 - 4 minutes.

Remove from heat, add chocolate, cover and allow to stand for 5 - 8 minutes.

Remove cover, stir to ensure there are no unmelted lumps.

Transfer chocolate into a medium mixing bowl, then whisk with olive oil in 3 batches.

Add cream and gently stir into chocolate and olive oil mixture with the whisk.

Serve topped with berries of choice.

