



Red Lion



Crockham Lane, Hernhill, Kent. Me13 9JR. Tel. 01227 751207

Mars Bar Mousse

Servings

8 portions

You will need:

- 1 Pint of double cream
- 2 Egg whites
- 6 standard size Mars bar
- 2 Tablespoons of milk



[Print recipe here](#)

Instructions

First cut each mars bar into four, add the milk and place over a bain marie until melted, mix with a fork and set aside to cool.

Whisk the double cream until it peaks, fold in the whisked cream slowly. Whisk the egg whites until light and fluffy and fold these into the mixture.

Separate into portions and refrigerate over night, garnish with fresh grated chocolate.



Red Lion



Crockham Lane, Hernhill, Kent. Me13 9JR. Tel. 01227 751207



website: www.theredlion.org

email: enquiries@theredlion.org