

Red velvet Mousse Liqueur

Ingredients

- 80g chocolate
- 2 eggs, separated
- 20g butter
- 1 TBSP caster sugar
- 1 TBSP brandy*
- 1 tsp vanilla
- 2 tsp Nutrafresh™ Beetroot Powder



Method

1. Melt chocolate, then whisk in yolks and butter.
2. Separately, beat egg whites and sugar until glossy and stiff.
3. Combine brandy (*or other liqueur), vanilla and Nutrafresh™ Beetroot Powder and fold into egg whites
4. Fold egg whites into chocolate.
5. Chill for 2hrs and serve.