



CHOCOLATE MOUSSE WITH GREEK STYLE YOGURT



By Irish Yogurts Clonakilty

Chocolate Mousse

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Method

- Pour the low fat milk into a saucepan and heat over a medium heat
- Chop the dark chocolate into small pieces (the smaller the better as the pieces will melt evenly)
- Once the milk is hot (not boiling) add in the chopped dark chocolate, salt and sugar
- Gently stir with a spatula until the chocolate is melted into the milk and the mixture is smooth
- Add the 2 cups of [Irish Yogurts Clonakilty Greek Style Natural Yogurt](#) to a mixing bowl and whip until fluffy
- Add the chocolate and milk mixture to the mixing bowl and fold the chocolate into the yogurt until fully incorporate. There should be no white of the yogurt left
- Divide the mixture into 6 ramekins or glasses and swirl the top of each with a serving spoon
- Chill for at least 2 hours or overnight. Serve cold

Ingredients

- 2 cups of [Irish Yogurts Clonakilty Greek Style Natural Yogurt](#)
- 90z of chopped dark chocolate
- 1 cup low fat milk
- 3 tbsp of sugar
- Pinch of salt