

Chocolate Layered Delight

This individual serving of Chocolate Layered Delight combines creamy chocolate mousse with crunchy biscuit layers, creating a delightful dessert that's both rich and satisfying.


40 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 50g dark chocolate
- 50ml heavy cream
- 2 teaspoons sugar
- 1 small biscuit (like digestive or graham cracker)
- 1 teaspoon cocoa powder (for garnish)

Steps

- 1 Melt the dark chocolate in a microwave or over a double boiler until smooth.
- 2 In a separate bowl, whip the heavy cream with sugar until soft peaks form.
- 3 Fold the melted chocolate into the whipped cream gently until well combined.
- 4 In a small glass or dessert bowl, break the biscuit into pieces and layer it at the bottom.
- 5 Spoon half of the chocolate mousse over the biscuit layer.
- 6 Repeat the layering with the remaining biscuit and mousse.
- 7 Refrigerate for at least 30 minutes to set.
- 8 Before serving, dust with cocoa powder for garnish.