

THE HAPPINESS FACTORY

# CHOCOLARIUM<sup>+</sup>

OF MUNZ & MINOR



## Our favourite recipes

### MINOR MOUSSE

Preparation time: approx. 15 min.

Cooling time: approx. 1 hour

In 4 jars, each approx. 150 ml

200 g Minor Original, finely chopped

300 ml Whipping cream

40 g Minor Original, cooled

Minor: Probably Switzerland's most popular chocolate bar, made by Maestrani from milk chocolate, hazelnuts and almonds. Every piece is simply irresistible. Having been on the market for 75 years, Minor is itself a piece of Swiss culture.

1. Heat 200 g Minor chocolate with 8 tablespoons of the cream in a pan on a lower heat, stirring constantly until the chocolate has melted. Then pour the chocolate into a bowl and leave to cool.

2. Whip the rest of the cream until stiff, and fold evenly into the chocolate bowl.

3. Distribute the mousse over the jars. Cover and cool for approx. 1 hour. Use a peeler to create chocolate curls from the cooled Minor chocolate, and sprinkle the curls just before serving

Eine Rezept von

**Betty Bossi**



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