



# The best chocolate desserts to serve this Christmas

Christmas is a time for sharing, celebration festivities and... Chocolate. Whether you're heading to the Northern hemisphere for a snowy festive season, or lounging on the hot Australian coastline this Christmas, chocolate recipes abound to fill your tables and stockings with creamy cocoa goodness.

From festive summer mousses to themed cake pops, gift yourself and your family during the holidays with these Christmas-themed desserts – worthy of becoming annual household traditions:

## 1. Festive Chocolate Mousse

A perfectly fluffy, light and creamy chocolate mousse is sure to please the Christmas crowds – no matter their age or flavour preferences. Try adding the zest of a ¼ of an orange, plus 1 tsp cinnamon and 1 tsp cloves to your favourite chocolate mousse recipe for a festive twist.

### *Chocolate Mousse*

6 servings

300g dark chocolate (70% cocoa)

2 fresh medium eggs

2 tablespoons of icing sugar

A pinch of salt

400g of chilled cream

Mixed fruit or berries to decorate

Put the chocolate in a flat bowl. Then wrap the bowl in baking paper so that no water can drip into the chocolate. Melt the chocolate in your NEFF oven, using the steam setting at 50° C. The chocolate should be liquid after 15 – 20 minutes. Stir until smooth and leave to cool for 5 minutes. Alternatively, melt chocolate on your cooktop.

Beat the eggs with the icing sugar and a pinch of salt until creamy white and then fold under the chocolate. Leave to cool to room temperature. Beat the cream until stiff and then fold under the chocolate mix. Pour the mix into nice bowls or glasses, cover them and leave to cool in the fridge for at least three hours. Garnish with fresh fruit depending on the season and serve.

## 2. **Fudgy chocolate cake**

Sometimes there's nothing better than a classic recipe to satisfy a table full of people. Our [Fudgy Chocolate Cake](#) is poised to become your family's new favourite recipe. Decadent, rich and sweet enough to tick all the boxes for chocolate lovers. It's delicious as is or can be served with ice cream or whipped cream to cool you down on a hot day.

## 3. **White chocolate fridge slice**

Are you dreaming of a white Christmas? If you can't get to the snow, bring a white Christmas home. Melt, combine and refrigerate 500g white chocolate with 1.5 cups Rice Bubbles and a selection of Christmas additions (think glace cherries, sultanas, desiccated coconut, almonds and a splash of vanilla extract) for a festive white chocolate fridge slice.

## 4. **Christmas Crème Brulee**

For something a little more adventurous, why not break the mould a little and opt for a [Chocolate Crème Brulee](#) – a creamy, dark chocolate recipe that the whole family will enjoy (even the most sophisticated amongst us).