

CHOCOLATE LIQUID FONDANT

Chocolate Mousse, Muscovado Biscuit, Meringue

(Serves 2) EASY ★★☆☆ TIME: 20mins



INGREDIENTS

Liquid Fondant Premix	2 pcs
Chocolate Mousse Premix	220gm
Muscovado Biscuit	10 pcs
Chocolate Meringue	10 pcs

METHOD

1. Preheat oven to 180°C. Warm fondant for 4 minutes only (ensure fondant is kept at room temperature).
2. Pipe mousse on fondant and garnish with biscuit and meringue. Serve immediately.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

