

## Chocolate Cheesecake Mousse

This is super quick to prepare and satisfies any chocolate dessert craving. Serve in a large bowl with strawberries or spoon into individual parfait glasses and top with whipped cream and berries for a sophisticated dessert treat.

Preparation time: 15 minutes

Servings: 2

½ cup pure cream

2 tblsp natvia sweetener

3 tsp vanilla essence

150g cream cheese, softened

60g dark chocolate, min. 70% cocoa



1. Melt chocolate by breaking into pieces and placing in microwave safe bowl on high for 1 minute. Remove and stir. If not fully melted, microwave further 30 secs at a time if needed.
2. Place cream, natvia and vanilla in large bowl and use hand mixer to beat on medium speed until soft peaks form.
3. Gradually add small chunks of softened cream cheese to mixture and continue beating until combined and smooth.
4. Add melted chocolate to mixture and beat together on low speed, scraping down sides of bowl to incorporate fully.
5. Spoon into large serving dish or individual bowls as required.
6. Enjoy immediately or refrigerate for an hour to set further prior to serving.