

## Rich Chocolate & Goats Blanc Mousse



*Recipe provided by Augusta Saunders from Ringwould Dairy*

*Ringwould Blanc can be found at selected delicatessens, the 'Albany Farmers Market' every Saturday morning or 'Boatshed Markets' every Sunday morning*

100g          Dark Chocolate  
2 tsp          water  
2 tsp s        castor sugar

Melt in microwave on medium heat for approx 2 mins, cool slightly & add;

zest          half a lemon  
2 tsp         brandy or other spirit

When well mixed, fold in;

200g         Ringwould Blanc

Put cherries or other fruit in the bottom of a shot glass & top with the mixture. 2-3 tablespoons per person is sufficient as it's very rich.