



Chocolate Mousse Fruit Parfaits

Chocolate Mousse Fruit Parfaits are the perfect finale to a wonderful meal. Just don't tell anyone how easy they are to make!

about 3 - 4 servings



Easy

up to 20 Min.



Ingredients:

Mousse:

1 pouch Shirriff Milk Chocolate Mousse
apricot halves or peaches slices, drained
1 cup 2% Milk

Garnish:

chocolate baking crumbs (optional)
prepared whipped topping (optional)

- 1 Prepare Dr. Oetker Milk Chocolate Mousse as per package directions.
- 2 Spoon a layer of mousse into tall dessert glasses.
- 3 Set aside some of the apricot or peach slices for garnish.
- 4 Coarsely chop remaining fruit and drain off any juices.
- 5 Spoon fruit over mousse.
- 6 Continue to alternate fruit and mousse, finishing with mousse.
- 7 Garnish with a dollop of whipped topping and chocolate baking crumbs.





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Tips

- You can substitute apricot or peach slices with any fruit combination you want! Try adding fresh fruit in season from your local farmer's market.
- For a kid-friendly version, add crumbled cookies, mini marshmallows and gummy worms.

