**TRI COLOUR CHOCOLATE MOUSSE**

*Ingredients:*

* 200 gms dark chocolate, grated
* 200 gms milk chocolate, grated
* 200 gms white chocolate, grated
* 1 tbsp powdered sugar
* 1 ½ tsp gelatin dissolved in water
* 2 cups whipped cream

*Method:*

1. Melt the three chocolates in three different bowls by keeping them in the microwave for a minute.
2. Mix the three chocolates in one bowl and again heat them in microwave for a minute.
3. Take out the bowl from the microwave, add sugar powder and whisk.
4. Add gelatin and whisk finely.
5. Finally, add whipped cream and mix.
6. Transfer the content in small serving bowls and place in the freezer for an hour.
7. Serve cold.