



2-Ingredient vegan chocolate mousse

Hands on

5 hours'

Hands off

2-4

Portion(s)

1

Difficulty



Ingredients

- 400 g coconut cream
- 350 g chocolate couverture

To serve

- 100 g strawberries
- 20 g coconut, flakes
- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

830 Calories (kcal)	62.0 Total Fat (g)	46.0 Saturated Fat (g)	53.0 Total Carbs (g)
42%	89%	230%	20%

48.0 Sugars (g)	10.0 Protein (g)	8.3 Fibre (g)	0.06 Sodium (g)
53%	20%	33%	1%

Method

- Add the coconut cream into a **pot** over medium heat and let it come to a boil.
- Finely chop the chocolate couverture and transfer it to a **bowl**.
- Pour the hot coconut cream into the bowl and beat with an immersion blender, until there is a smooth ganache.
- Cover the bowl with plastic wrap, so that it touches the surface of the ganache, and refrigerate it for 4-5 hours until set.
- Transfer the ganache into a mixer's bowl and beat with the whisk attachment at high speed, for 1-2 minutes, until it is fluffy and becomes a mousse.
- Serve with strawberries, coconut flakes, and mint leaves.