



Chocolate Mousse (Vegan)

serves 6

- 1/2 cup organic chocolate soy milk
- 10 ounces best quality semi- or bittersweet chocolate
- 12 ounces silken tofu
- 2 tablespoons Kahlua
- 1/4 teaspoon almond extract, optional
- sea salt

In a small saucepan, bring the chocolate milk to a simmer. Cool while you melt the chocolate in a double boiler. (If you don't have one, just use a metal or glass bowl set over a pan of hot water.) Remove from heat.

Combine the soy milk, silken tofu, melted chocolate, Kahlua, almond extract, if using, and a generous pinch of sea salt in a blender and puree until completely smooth. (An immersion blender also works here.) Taste and adjust for flavor, as needed.

Chill in one large bowl or 6 ramekins for at least 2 hours or overnight. The mousse sets up perfectly as it cools.