

TOFU CHOCOLATE MOUSSE WITH PISTACHIO CREAM

INGREDIENTS:

Chocolate Mousse:

100g *DLA Naga 58% Dark
Chocolate Couverture*

150g Soft Tofu

Pistachio Cream:

100g Soft Tofu

20g Pistachio Paste

20g Maple Syrup

PREPARATION:

Wrap the tofu in a kitchen towel, heat it in the microwave for 1 minute, and drain it.

Melt DLA Naga in the microwave or in a hot water bath.

METHOD:

1. Chocolate Mousse: Blend the drained tofu in a blender until smooth. Add melted DLA Naga, mix, and put in a container. Chill in the refrigerator.

2. Pistachio Cream: Blend the drained tofu, pistachio paste, and maple syrup in a blender until smooth.

3. Put chocolate mousse into a dessert jar and top with pistachio cream.

Decorate with dark chocolate shavings if desired.



FEATURED PRODUCT



Naga 58%
Dark Chocolate
Couverture