



# Fluffy Vegan Chocolate Mousse

## Ingredients

- 200g dark chocolate (e.g. Seed & Bean Extra Dark)
- 90g ( $\frac{1}{2}$  cup) coconut cream (not creamed coconut)
- 160ml ( $\frac{2}{3}$  cup) aquafaba (liquid from canned chickpeas, strained)
- 115g ( $\frac{1}{2}$  cup) caster sugar
- 1 tsp vanilla extract
- Pinch of salt

## Optional Toppings

- Boozy or fresh berries
- Vegan chocolate sauce or shavings
- Raspberry coulis
- Vegan crème fraîche
- Mint leaves
- Vegan honeycomb
- Squirty vegan cream



## Instructions

- **Step 1**

Melt the chocolate and coconut cream in a heatproof glass bowl over a pan of gently simmering water. Stir until smooth.

- **Step 2**

Remove from heat and let it cool. If the mixture splits (chocolate clumps and separates), add a few teaspoons of water and stir to re-emulsify.

- **Step 3**

In a clean glass bowl, whisk the aquafaba using an electric mixer until stiff peaks form. This may take several minutes – keep going!

- **Step 4**

Gradually add the caster sugar, whisking continuously until glossy.

- **Step 5**

Once the chocolate has cooled significantly, gently fold it into the whipped aquafaba along with the vanilla extract and salt. Mix carefully to avoid deflating the mousse.



## **Step 6**

Spoon the mixture into serving glasses or jars.

## **Step 7**

Chill in the fridge for at least 4–6 hours until set and fluffy.