

TOFU AND CHOCOLATE MOUSSE



INGREDIENTS

KUMQUAT JAM

- 18 kumquats, cut into quarters
- 1 tbsp sugar
- 4 tbsp orange juice

CHOCOLATE MOUSSE

- 340g tofu
- 340g dark chocolate
- 2 tbsp black coffee
- 1/2 tbsp vanilla extract

COCONUT CHANTILLY

- 400ml tin of coconut milk
- 1 tbsp of icing sugar

TOFU AND CHOCOLATE MOUSSE

COOKING METHOD

KUMQUAT JAM

- 01 Heat the sugar and orange juice in a pan, then add the kumquats.
- 02 Cook for 4-5 minutes until caramelised.

CHOCOLATE MOUSSE

- 01 Melt the Chocolate over a pan of boiling water and blend in the tofu, coffee and vanilla extract.
- 02 Allow to chill.

TO SERVE

Spread the plate with some coconut Chantilly and then use a hot spoon to quenelle the mousse on top. Garnish with caramelised kumquats, grated orange zest and edible flowers.

