

KENNEDY★HAHN

APPLIANCE

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★★★ Vegan Chocolate Mousse ★★★

*Courtesy of Rafe Montello
We're Cooking Now, Madison, Wisconsin*

12-16 servings

Ingredients:

15 ounces milk chocolate or semi-sweet chocolate

24 ounces soft tofu

1 tablespoon vanilla

3/8 cup confectioner's sugar

3 tablespoons Kahlua or Frangelico

Melt chocolate.

In a food processor, puree soft tofu, vanilla, confectioner's sugar and Kahlua or Frangelico. While processing, add melted chocolate.

When combined into smooth mixture, pour into individual cups. Chill in refrigerator until firm (1 hour or more).

Serve with whipped topping or chocolate shavings if desired.

