



Chocolate Tofu Mousse

- 1 Wo Chong 16-ounce package silken tofu, at room temperature
- 1 10-ounce bag dark chocolate chips (60% Cacao)
- 1/3 cup maple syrup
- 1 tablespoon vanilla extract
- 1 tablespoon milk, or as needed

Directions

1. Melt chocolate chips in the top of a double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching, about 5 minutes.
2. Blend melted chocolate, tofu, maple syrup, and vanilla extract together in a food processor or blender until smooth. Add milk, 1 tablespoon at a time, to tofu mixture with the food processor on high until mousse is creamy and pudding-consistency.
3. Pour mousse into a serving dish and refrigerate until set, at least 30 minutes.