

Chocolate mint mousse



For approx. 4 servings:

1 pack (350 g) silken tofu, well drained

100 g pure chocolate (> 70% cocoa)

10 dates

2-3 tablespoons fresh mint, to taste

Blend the tofu with the dates and mint leaves until smooth.

Melt the chocolate in bain-marie (steam bath). Pour it over the tofu mix while the blender is running.

Pour the chocolate mousse into glasses and garnish with mint leaves or grated chocolate.

Serve directly or refrigerate till next day.