



aquafaba chocolate mousse

A RECIPE BY STEFFI VERTRIEST

ingredients

- moisture from 1 can of chickpeas (aka aquafaba)
- 100 g of pure chocolate (min. 70%)

directions

1. Beat the aquafaba until stiff.
Stiff as in egg white stiff. This can take a while, you can use the hold-above-your-head technique at your own risk.
2. Melt 80 g chocolate au bain-marie.
3. Let it cool down for some time.
4. Using a spatula, mix the chocolate with the whipped aquafaba.
Do this bit by bit to make sure the chocolate becomes fluffier and fluffier.
If the aquafaba has become liquid again, feel free to whip it again.
5. Divide in jars and let it rest for 3 hours in the refrigerator.
6. Grate some extra chocolate on top of the mousse before serving.
7. Enjoy!