Chocolate mousse

Serves: 4

Ingredients
- 60 g 70% dairy free dark chocolate (or go darker! 90%)
- 1 tbsp. coconut oil/butter
- 1 can chickpeas liquid only (aquafaba) around 150ml
- 1 tsp. fresh lemon juice
- A bit of extra choc shaved to go on top
- Berries to garnish

Method:

1. Break up the chocolate, and place in a non-reactive bowl (glass is best) along with the coconut oil or butter.
2. In a microwave or over steaming water place the bowl and very gently melt the chocolate and fat. If you do it at too high a temperature you will split the chocolate. Slow and low!
3. Once it is completely melted put to one side to cool.
4. Drain the chickpeas and reserve the liquid (keep the chickpeas for the curry) place the liquid into a large bowl.
5. Add the cream of tartar.
6. Using an electric whisk beat the chickpea liquid until it triples in volume and resembles stiff egg whites.
7. Add one third of the beaten chickpea liquid to the chocolate bowl and mix through thoroughly.
8. Gently fold through the rest of the chickpea liquid. Make sure not to beat it as you will lose all the air you have created by whipping it.
9. Divide between serving bowls and top with summer berries.
10. Refrigerate for at least 1hr or best for around 3hrs.
11. Top with a little grated dark chocolate just before serving.

Notes:
Use coconut oil for dairy free.

Source: Recipe By Kate Waters

Allergy Advice: Butter