

# Chocolate Mousse

Serves 4

3 oz dark chocolate (at least 75% cocoa solids)	2 teaspoon vanilla
1 tablespoon cocoa powder	1 teaspoon coffee powder
16 oz silken tofu, drained	1 tablespoon Grand Marnier
3 oz maple or agave syrup	1 large pinch of salt

Place a small pan over a medium-low heat, half-fill with boiling water, then place a medium heatproof bowl on top, making sure the base doesn't touch the surface of the water. Break in the chocolate, and melt slowly, stirring occasionally.

Add the tofu to a food processor with the remaining ingredients (except the chocolate), then process for 3 to 5 minutes, or until completely, totally, smooth. Add the melted chocolate and pulse until silky and combined.

Divide the mixture between small bowls, refrigerate for 15 minutes to chill, then serve. (Can be refrigerated for several days.)