

Chocolate Mousse / Ganache

2/3 cup semisweet chocolate chips
2/3 cup bittersweet chocolate chips
1 1/3 cups coconut cream (reduce to 2/3 cup for ganache)
12 ounces silken tofu
1 teaspoon almond extract

Using a double boiler over low heat, melt the chips, stirring continuously. When the chips are almost completely melted, add the coconut cream. Continue stirring until the chips and coconut cream are fully incorporated. Remove from heat. In a food processor or blender, puree the silken tofu, chocolate mixture and almond extract until completely smooth.

Notes:

- The quality of chocolate used makes a difference
- This can be made in a food processor, but is smoother when made in a blender (regular or high-powered)
- If making the ganache, reduce coconut cream to 2/3 cup
- Mousse/ganache will firm up when refrigerated
- Try replacing the almond extract with orange or peppermint extract (especially if using as ganache)