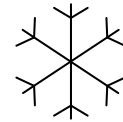# Coconut Chocolate Mousse

This easy chocolate mousse is dairy free, smooth and delicious!

480 60 4

Ingredients

1 tin coconut milk (minimum 50% coconut)

2 medium free-range eggs, separated

3 tbsp The Groovy Food Company Agave Nectar Light Amber and Mild

3 tbsp cocoa powder

Directions

1. Place the tin of coconut milk in the fridge overnight. This helps the coconut cream solidify and separate from the coconut water.

2. In a bowl over a pan of simmering water, whisk the egg yolks with the agave with an electric hand whisk until it forms a thick pale mixture that leaves a trail when you lift the beaters from it. This should take about 5 minutes.

3. Remove from the heat and continue to whisk for a further 3-4 minutes to cool a little.

4. Remove the coconut milk from the fridge. Open the tin and scoop the solid coconut cream from the top of the tin into a bowl. Discard the coconut water (or drink it). Mix the coconut cream with the cocoa powder then mix this into the egg and agave mixture.

5. In a clean bowl, whisk the egg whites until the form stiff peaks.

6. Carefully fold them into the chocolate and coconut

mixture, being careful not to knock out too much of the air.

7. Spoon into 4 glasses and chill for at least an hour before serving.