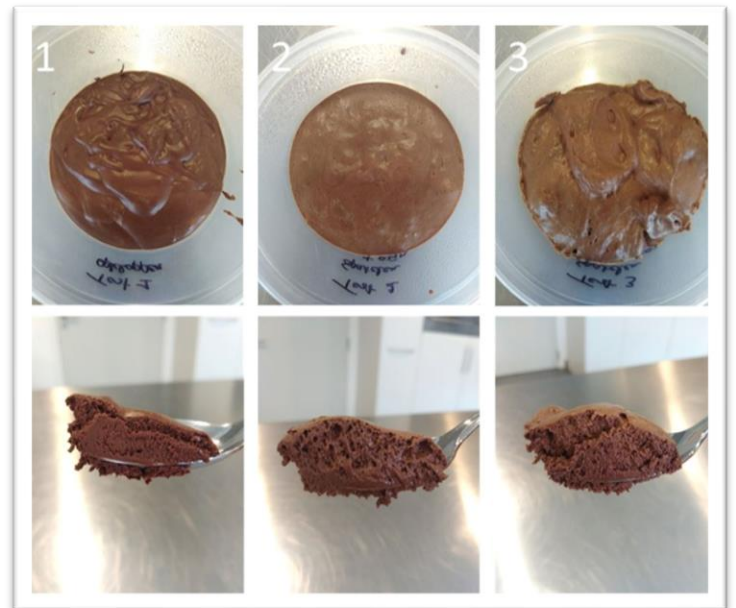


Vegan Chocolate Mousse recipes

<https://www.bioboost-platform.com/initiatives>

Recipe 1: pure chocolate (70%), aquafaba (chickpea food-can), agave syrup.

- Melt the chocolate au bain-marie.
- In the meantime, whip the aquafaba in a kitchen robot on the highest setting for at least 10 minutes, or until the foam has completely reached the stage of stiff peaks.
- Slowly add the agave syrup while whipping.
- After the melted chocolate has cooled slightly, add it to the kitchen robot.
- Continue mixing on the highest setting for about 10 minutes.
- Spoon into portions and place in the fridge overnight.



Recipe 2: pure chocolate (70%), aquafaba (chickpea food-can), agave syrup, cider vinegar.

- Melt the chocolate au bain-marie.
- In the meantime, whip the aquafaba in a kitchen robot on the highest setting for at least 10 minutes, or until the foam becomes firm enough.
- Slowly add the agave syrup and apple cider vinegar while whipping.
- Carefully fold the aquafaba foam into the melted chocolate.
- Spoon into portions and place in the fridge overnight.

Recipe 3: pure chocolate (70%), aquafaba (chickpea food-can), coconut milk (butter), granulated sugar.

- Break the dark chocolate into pieces in a bowl and set aside.
- Heat the coconut cream in a pan until it starts to simmer.
- Add it to the bowl with the chocolate and stir until the chocolate has melted.
- In the meantime, whip the aquafaba in a kitchen robot on the highest setting for at least 10 minutes, or until the foam becomes firm enough.
- Slowly add the sugar while whipping.
- Carefully fold the aquafaba foam into the chocolate-coconut mixture.
- Spoon into portions and place in the fridge overnight.