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## BERRY CHOC MOUSSE

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Recipe by Anna Polyviou

Cooked on Lets Cook that Book by Mimi Baines

**Cook Time 15 minutes | Serves 6**

*(includes 10 min chilling time)*

*I designed this to not only look amazing but taste good too; at the end of the day who wants a boring fruit plate, or even just air, when everyone else is having a wicked chocolate treat? It takes five minutes to blitz up and plate up.*

### Ingredients

350g (12 oz) silken tofu, at room temperature  
200g (7 oz) dark chocolate (70%), melted  
70ml (2¼ fl oz) soy milk  
250g (9oz) strawberries, hulled and halved  
150g (5½oz) raspberries  
1 small handful of baby basil

### Method

Blitz the tofu in a food processor on high speed until smooth. Scrape down the side of the bowl.

Reduce the speed of the food processor and slowly pour in the melted chocolate. Return to high speed and blend until completely combined.

Reduce the speed of the food processor again and slowly pour in the soy milk, then blend until completely combined.

Line a flat tray with plastic wrap and place six 150 ml (5½ fl oz) tumblers on it. Put 4 whole raspberries into the bottom of each glass and then divide the chocolate tofu mousse evenly between the glasses. Carefully transfer the tray of glasses to the refrigerator for 10 minutes so the mousse can set.

Cut the remaining raspberries in half and combine them with the strawberries in a small bowl. Arrange the berries on top of the tofu mousse. Garnish with the baby basil leaves.

### 3SOME TWIST

Make sure that the tofu is at room temperature and the chocolate is fully melted, or you get chocolate chunks in the tofu. Make sure to pour it straight away, otherwise it will set due to the chocolate.

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