



ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts
Low disaccharides

Prep time: 5 mins

Cook time: 5 mins

Serves: 4

INGREDIENTS

- 125g bar 90% dark chocolate
- 600g pkt organic silken tofu
- 2 tbsp rice malt syrup (or honey)
- 1 tbsp cacao powder
- 1/4 tsp cinnamon
- Pinch pink rock salt

METHOD

- Melt chocolate slowly in the microwave (or double boiler if preferred), cool.
- Place drained tofu in blender with rice malt syrup, cacao, cinnamon and salt and process until smooth.
- Leave tofu mixture to stand until it reaches room temperature, or the chocolate will be gritty when combined.
- Add chocolate to blender, and process until smooth, scraping down sides.
- Pour into 4 serving dishes, refrigerate and serve chilled with berries, grated chocolate and coconut yoghurt.

VEGAN **CHOCOLATE** **PUDDING**

