

Miele

Vegan chocolate mousse

By Kirsten Tibballs

40 minutes

Preparation Time

20 minutes

Cooking Time

Serves 4

Serves



INGREDIENTS

Cinnamon Crumble

70 g dark brown sugar
70 g plant-based butter
70 g plain flour
35 g almond meal
35 g hazelnut meal
pinch of sea salt
¼ tsp ground cinnamon

Aquafaba Base

400 g tin of chickpeas
100 g caster sugar

Mousse

175 g aquafaba base, from above
¼ tsp cream of tartar
1 ½ tbsp water
30 g caster sugar
50 g liquid glucose or corn syrup, warmed
155 g good quality dark couverture
chocolate
20 g plant-based butter

METHOD

Cinnamon Crumble

1. Heat the oven to 175°C on Fan Plus.
2. In a bowl, mix the dark brown sugar and plant-based butter until smooth.
3. Add the flour, almond meal, hazelnut meal, sea salt and cinnamon. Mix until the ingredients come together as a crumble.
4. Sprinkle the crumble over a lined baking tray.
5. Bake in the pre-heated oven on shelf position 2 for approximately 8 minutes, until golden in colour.
6. Allow to cool at room temperature.
7. Once completely cooled, store in an airtight container until required.

Aquafaba Base

1. Strain the chickpeas over a saucepan to collect the brine (aquafaba).
2. Add the sugar to the aquafaba and place the saucepan on medium heat, induction setting 5. Simmer for approximately 10-12 minutes to reduce the liquid to 175 g.
3. Allow to cool completely at room temperature.

Hints & tips:

- Weigh the mixture regularly while heating to ensure you don't evaporate too much liquid.

Mousse

1. In a small bowl, place a small amount of the aquafaba base and cream of tartar, mix well to combine.
2. Place the remaining aquafaba base and cream of tartar mixture into the bowl of a stand mixer fitted with a whisk attachment. Whip on medium speed for approximately 12-15 minutes, until you achieve stiff peaks.
3. Meanwhile, place the water, sugar, and glucose into a saucepan on medium-high heat, induction setting 7, and bring to the boil.
4. In a microwave-safe bowl, place the dark chocolate and plant-based butter. Partially melt in the microwave, shelf position 1, quick microwave 1000w setting, for 45 seconds.
5. Pour the boiled liquid over the chocolate and whisk by hand until completely melted and combined.
6. Using a spatula, fold the aquafaba meringue through the chocolate mixture.
7. Divide the mousse between 4 glasses, alternating with the prepared cinnamon crumble. Reserve some crumble for the top.
8. Place into the fridge for a minimum of 2 hours.
9. Prior to serving, top with additional cinnamon crumble.