

Chocolate Hazelnut Tofu Mousse

This scrumptious mousse is one of Zia's most popular desserts.

Ingredients

12 ounces of firm silken tofu
8 ounces dark chocolate
2 tablespoons honey
3 tablespoons soy milk (chocolate if you have it)
2 tablespoons hazelnut syrup
1/2 cup course ground toasted hazelnuts

Preparation

Melt chocolate in double boiler. Combine with tofu, honey, soy milk, and hazelnut syrup in a food processor. Blend until mixture is one consistent color. Fold in 1/4 cup hazelnuts. Portion in one serving bowl or 4-6 individual dishes. Top with the remaining hazelnuts.