

Vegan Chocolate and Berry Mousse



Discover our exquisite recipe for vegan chocolate mousse with berries, created by our partners at Evive. An indulgent fusion of divine flavors and nourishing ingredients, delivering an unparalleled gourmet experience.

Preparation 30 min

Cooking 5 min

Servings 4-6

Nutrition Facts (per serving)

Calories 685

Fat 40

Carbohydrates 70

Fibre 4

Protein 13

Sodium 95

Ingredients

- [1 Azteque wheel](#)
- [1 Viva wheel](#)
- 375 ml (1 ½ cups) raw cashews, soaked
- 398 ml (1 - 14 oz can) coconut milk
- 80 ml (? cup) maple syrup
- 30 ml (2 tablespoons) coconut oil

- Pinch of sea salt, optional
- Dash of vanilla, optional

Optional: oat milk – add a few tablespoons if consistency is too thick

Toppings: berries & chocolate drizzle

Chocolate Ganache:

- 250 ml (1 cup) vegan chocolate chips
- 80 ml (? cup) coconut cream
- 15 ml (1 tablespoon) maple syrup
- 2.5 ml (½ teaspoon) vanilla
- Pinch of sea salt

Preparation

1. In a blender, mix together the cashews, coconut milk, maple syrup, coconut oil, vanilla and sea salt until smooth.
2. Split the mousse in half. Add the Viva cubes to one half and the Azteque cubes to the other half. Blend again until smooth.
3. Making the ganache: Heat the coconut cream in a small pot until it's simmering. Pour over the chocolate chips and let sit for a couple of minutes. Mix in the maple syrup, vanilla and sea salt. Stir until smooth.
4. Divide the Viva mousse between 4-6 glasses. Pour the chocolate ganache on top of the Viva layer. Finally, pour the Azteque mousse on top of the chocolate ganache layer.
5. Cover and place in the fridge to set for 2-3 hours, or until firm.
6. Top with fresh berries and a drizzle of the chocolate ganache before serving.

Notes

This [recipe](#) was created by our friends from [Evive](#) !



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Culinary Creator