

Dark Chocolate Tahini Mousse with Pomegranates & Pistachios

This sweet treat is decadently exotic, paired with antioxidant-rich pomegranates and heart-healthy pistachios for a unique take on a classic chocolate mousse.

Ingredients

Mousse:

- 1 14 oz can Full fat coconut milk
- 2 tbsp Coconut sugar
- 1 ½ tsp Pomegranate molasses
- 1 tsp Pure vanilla extract
- ¼ tsp Sea salt
- 50 g Green & Black's 70% Dark Chocolate, finely chopped
- 2 tbsp Tahini

Garnish:

- ¼ cup Pistachios, chopped
- ¼ cup Pomegranate arils (seeds)
- 2 tbsp Green & Black's 70% Dark Chocolate, curled or shaved for garnish

Directions

Place the coconut milk in the fridge overnight to separate the solids from the liquid. Remove from the fridge, flip over and open up the bottom of the can (the solids will have solidified on the top). Discard the liquid, and place the coconut cream in a bowl. Using electric beaters, beat the cream until fluffy and light. Add in the coconut sugar, pomegranate molasses, vanilla, and salt, and beat until well combined.

Fill a medium pot an inch high with water. Place the pot on the burner over medium heat and bring the water to a gentle simmer. Place the Green & Black's chocolate and tahini in a large heat-proof bowl and set over a pot. Let the chocolate melt, stirring often until smooth and melted.

Use a spatula or hand whisk to mix the chocolate into the mousse until well combined.

Divide between four small serving dishes and top with pistachios, pomegranate and chocolate curls. Enjoy!

Prep time: 15 min
Cook time: 5 min
385 calories
Serves 4

