

CHEF JULES' COCONUT CHOCOLATE MOUSSE

INGREDIENTS:

1 can (400ml) full-fat coconut cream

150g (about 1 cup) dark chocolate, chopped (70–80% cacao)

2 Tbsp maple syrup

2 tsp LorAnn Vanilla Bean Paste

Pinch of sea salt

Optional: 1 shot of espresso or orange zest for flair

Garnish: Shaved chocolate, citrus zest, flaky sea salt, berries, or edible flowers



DIRECTIONS:

1. Melt the dark chocolate gently over a double boiler or in the microwave (30-sec bursts). Let cool slightly.
2. Pour coconut cream into the bowl of an electric mixer.
3. Whip the coconut cream with a hand mixer until fluffy (about 2–3 mins). Add the maple syrup, vanilla, salt, and any optional espresso or zest to the coconut cream.
4. Slowly fold in the melted chocolate until fully combined and silky.
5. Spoon into ramekins or espresso cups.
6. Chill for at least 30 minutes (but longer = firmer, better texture).
7. Garnish before serving with your favorite topping—orange zest + espresso salt is chef's kiss.