

Taste the Hills



Recipes and Tips

Vegan chocolate pots

- 200 g dairy-free dark chocolate
- 700 g silken tofu
- 100 g maple syrup
- 100g golden syrup
- 1 clementine or lime - zest of
- 1 tsp vanilla essence
- 1 tablespoon dark rum (optional)
- 1 large pinch of sea salt

Place a small pan over a medium-low heat, half-fill with boiling water, then place a medium heatproof bowl on top, making sure the base doesn't touch the surface of the water. Break in the chocolate, then allow to melt, stirring occasionally.

Meanwhile, line a medium bowl with a clean tea towel. Add the tofu, bunch up the tea towel and squeeze out the excess moisture into the bowl.

Add the tofu to a food processor with the remaining ingredients and 1 good pinch of sea salt, then blitz for 1 to 2 minutes, or until smooth.

Add the melted chocolate and pulse until silky and combined.

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