**Chocolate Tofu Mousse**

**½ LE 1C**

**Makes 4**

* 225g dark chocolate, chopped (75% or above)
* 225ml soy milk
* 1/2 vanilla pod, split & seeds scraped
* 300g silken tofu, drained
* 100g raspberries
* 100g blueberries
1. Prepare ganache: Place chopped dark chocolate in a bowl.
2. In a saucepan, combine soy milk and scraped vanilla pod & seeds.
3. Bring to a boil; pour over chocolate. Let stand 1 minute. Remove vanilla pod and whisk until smooth.
4. In a blender, process drained silken tofu until creamy (10 seconds). Add ganache; blend until smooth (20-30 seconds).
5. Spoon into 4 individual bowls; refrigerate until mousse is firm (1 hour).
6. Before serving, divide raspberries and blueberries among bowls.