

### **Hilary Meth's Eggless Chocolate Mousse**

taken from Green & Black's 'Organic Chocolate Recipes'  
(A very quick and delicious recipe. It has an adult taste, that is it's not very sweet! I must admit to putting in a bit more sugar. Sue.)

Serves 4

200g / 7oz Green & Black's Dark Chocolate

400ml / 13oz tin Coconut Milk

30ml / 2 level tablespoons Icing Sugar

10ml / 2 tsp Vanilla Essence

Gently melt the chocolate. Whip coconut milk (in food processor to prevent splashing)  
Add icing sugar, vanilla & melted chocolate and whip again. Pour into a serving bowl or 4 glasses,  
chill for at 30 minutes to 1 hour.