



COOKING PASSION SINCE 1877

Vanilla and hemp mousse with raspberries



Serves: 4

INGREDIENTS

400 g silken tofu
200 g white chocolate with vanilla
45 g oat cream
30 g **hemp seeds**, peeled
2 tbsp maple syrup
1 pinch salt

TOPPING

3 tbsp raw cane sugar
2 tbsp chopped **pistachio** kernels
2 tbsp **hemp seeds**, peeled
2 tbsp **slivered almonds**
1 pinch salt
1 bowl raspberries
1 tsp lemon zest
Mint leaves

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Step 1

Melt the white chocolate over a water bath. Add to the silken tofu, oat cream, hemp seeds, maple syrup and salt in a high-performance mixer and beat to a fine, airy cream. Place in a container and chill for approx. 4-6 hours.

For the topping, melt the raw cane sugar over a medium heat. As soon as the sugar has melted, reduce the heat immediately and stir in the nuts and salt to the liquid caramel. Pour the nut and caramel mixture onto a wooden board, allow to cool, and chop roughly.

Step 2

Arrange the chilled vanilla-hemp mousse with nut caramel, raspberries, lemon zest and mint leaves.