

VEGAN CHOCOLATE OLIVE OIL MOUSSE

100g/3.5oz 55% chocolate in discs or broken into small pieces
30ml/1fl oz extra-virgin olive oil (a fruity one, not a grassy one)
2 tablespoons brandy
drained liquid from 1 450g tin of chickpeas (160g approx of liquid). This liquid is called aquafaba.

METHOD

1. Place the chocolate in a bowl and melt the chocolate by placing the bowl over a saucepan of boiling water. The water must not touch the bottom of the bowl or the chocolate will overheat. Turn down to a simmer and stir the chocolate occasionally to spread the heat throughout and to ensure that the chocolate is smooth.
2. Slowly beat the olive oil into the melted chocolate mixture making sure that the chocolate and olive oil amalgamate well.
3. Beat in the brandy.
4. Beat the aquafaba until it is stiff.
5. Take about one quarter of the stiffly beaten aquafaba and mix that into the chocolate mixture. Then pour the chocolate mixture into the bowl of stiffly beaten aquafaba and, using a large metal spoon, gently fold the remaining stiffly beaten aquafaba into the chocolate mixture. Use a cutting and folding movement to combine the two.
6. Do NOT over mix as this will push out the air that is lightening the mousse.
7. Once the chocolate mixture is even in colour, divide the mix between 6 small ramekins. This is a rich pudding so do small portions.
8. Place the ramekins in the fridge and leave to chill until set for at least 60 minutes.