

VANILLA AND CHOCOLATE COCONUT MOUSSE



SERVING SIZE

2



INGREDIENTS

ITEM

Vanilla Pudding Mix
Chocolaty Coconut Bar
Water
Egg Yolks
Coconut Davinci

QUANTITY

1 pkt.
1
 $\frac{3}{4}$ cup
2
2 oz.

ITEM

Coconut or Chocolate Extract
Gelatine
Finely Grated Jicama (Remove all excess moisture)

QUANTITY

1 tsp.
1 tbsp.
 $\frac{1}{2}$ cup



PREPARATION

- 👉 In a mixing bowl, combine the vanilla pudding mix and water. Whisk together until the mixture is smooth and well combined.
- 👉 In a separate bowl, place 1 tsp. of gelatine and allow it to bloom in 2 tbsp. of cold water.
- 👉 Heat the bloomed gelatine in the microwave for about 10-15 seconds or until it's completely dissolved. Make sure not to boil it.
- 👉 Add the dissolved gelatine, egg yolks, and coconut davinci syrup into the vanilla pudding mixture. Mix well until everything is fully incorporated.
- 👉 Stir in coconut or chocolate extract for an added layer of flavor.
- 👉 Gently fold of finely grated jicama, which will provide a pleasant crunch to the mousse. Ensure that you've removed all excess moisture from the jicama.
- 👉 Break up the Chocolaty Coconut Bar into small pieces and melt it. This can be done in a microwave or on the stovetop using a double boiler.
- 👉 Once melted, fold the Chocolaty Coconut Bar into the vanilla mousse mixture.
- 👉 Pour the combined mousse into individual serving glasses
- 👉 Chill the mousse in the refrigerator for a few hours until it has set.
- 👉 Enjoy!