



## TOFU AND CHOCOLATE PUDDING

*This vegan chocolate pudding is very creamy and prepared with tofu. A light and fresh meal for the summer days*



### INGREDIENTS:

- 350 g.** tofu silken
- 60 g.** bitter cocoa powder Emilia
- 75 g.** agave syrup
- 1 n.** teaspoon of cinnamon
- 1 n.** pinch of ginger powder
- TO DECORATE**
- 50 g.** coconut soy yogurt
- . chips of dark chocolate Emilia
- . roughly minced hazelnuts



Difficulty  
EASY



Preparation  
45 min



Portions  
4

- 1** Put in the blender the coarsely chopped tofu, cocoa, cinnamon, ginger and agave syrup. Blend the ingredients until a soft and homogeneous mixture is obtained.

### TIP

For the good performance of this pudding, use only the tofu silken, soft, creamy consistency, particularly suitable for sweets. You can find it in international grocery stores, or in bio shops.

- 2** Pour the mixture into jars and put them in refrigerator for 30 minutes.
- 3** Before serving, complete each jar with a good spoonful of yogurt, decorate with some chips of chocolate and a few pieces of hazelnut; then serve.