

Quick & Easy

THE COSTCO WAY

Chocolate Berry Mousse

Makes 6 servings

Ingredients:

- 1 bar (7 oz) dark chocolate, roughly chopped, plus more for garnish
- $\frac{3}{4}$ cup coconut or almond milk
- 2 cups silken or soft organic tofu
- 1 Tbsp maple syrup or honey
- 1 tsp vanilla extract
- 1 cup California Giant Berry Farms strawberries, halved, plus more for garnish
- 1 cup California Giant Berry Farms blueberries, plus more for garnish
- Pinch of sea salt
- Whipped cream or whipped coconut cream

Instructions:

In a small saucepan on medium-low, combine chocolate and coconut milk, stirring constantly, until the chocolate melts. Pour mixture into a blender. Add tofu, maple syrup, vanilla, strawberries, blueberries and salt. Blend until well combined. Divide mousse into glasses. Place in the refrigerator for 3 hours, or until set. Top with whipped cream, berries and chocolate shavings.

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