

Vegan Chocolate Marzipan Creme



Do you want a sweet dessert which is not unhealthy but still yummy?

OK – I don't pretend this is diet food. But it is by far healthier than any dairy dessert.

Easy to prepare in cups to spoon – or in a big bowl for your next party. It will stay in the fridge for at least 3 days.

Ingredients

Creme

50 g dark vegan chocolate
100 g vegan milky chocolate
1 tin coconut cream (usually 90 g)
1 teaspoon vanilla extract
50 g walnuts
150 g marzipan
50 g dark vegan chocolate (extra)

3 tablespoons apricot confiture

Icing

50 g coconut puree
75 g dark vegan chocolate

a few walnuts to garnish

Instructions

- add marzipan, walnuts and 50 g dark vegan chocolate in a food processor and mix to little bites
- open the coconut cream upside down to be able to pour out the watery bit of the coconut cream, use only the white part
- melt 50 g dark vegan chocolate, 100 g milky vegan chocolate, vanilla extract, and the white part of the coconut cream in a bain marie on low heat, mix well the whole time
- pour the chocolate-cream sauce into the marzipan-nut-chocolate mix in the food processor and process again until you get a smooth creme
- spoon into cups (or a bowl) and let it chill in the fridge for an hour
- once the creme is firm, spread a layer of apricot confiture on top
- melt coconut puree and dark vegan chocolate for the icing
- pour the icing over the confiture
- break the walnuts into small pieces and garnish the cups (or the bowl) with it
- let it cool down in the fridge for an other hour (or until serving)