



**BOSCH**  
Invented for life



## Chocolate Banana Tofu Mousse

### Overview

Difficulty: Medium

Servings: 4

Preparation Time: 130 mins

Cooking Time: 20 mins

## Ingredients

- 200g of pressed tofu
- 300g of ripe banana
- 160g of dark chocolate, roughly chopped
- ½ teaspoon of vanilla extract, optional

## Methods

1. Rinse and drain pressed tofu on kitchen paper towel.
2. Melt chocolate in a double-boiler over a pot of simmering water or microwave in a heatproof bowl for 1 minute on high mode. Stir mixture till smooth and set aside.
3. Place banana, tofu and melt chocolate into a tall beaker and use Bosch hand blender to process the mixture on Speed 6 till smooth.
4. Transfer the mixture into small sterilised bottle jars and keep in the fridge for about 2 hours till firm.
5. Serve with whipped cream or berries.

## Product Used

### Versatile and convenient kitchen assistant

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

