

## Mexican Chocolate Tofu Pudding

Serves 4-6

- 100-150 grams sugar
- $\frac{3}{4}$  cup water
- 600 grams kinu tofu
- 230 g high-quality bittersweet chocolate, melted
- 1 tsp vanilla
- 1 tsp cinnamon (optional)
- $\frac{1}{4}$  tsp chili powder (more or less to taste)



1. In small sauce pan, combine **sugar** with **water**
2. Bring to a boil and cook until sugar is dissolved, stirring occasionally. Cool slightly
3. Put **all ingredients** in a blender and purée until completely smooth. Stop machine to scrape down sides if necessary.
4. Divide among 4-6 ramekins and **chill for at least 30 minutes**.

### Notes:

- ✓ Decrease amount sugar if too sweet
- ✓ Can add hot strong coffee to water to enhance taste ( $\frac{1}{2}$  coffee  $\frac{1}{2}$  water)
- ✓ Use good dark chocolate for deeper, richer flavor. If chocolate is 70% or more, use a little more sugar. Taste!
- ✓ Instead of vanilla, use Grand Marnier, Cointreau, or other liqueur
- ✓ Omit cinnamon
- ✓ Chili powder is what makes it Mexican. Add more or less (or none) according to taste.