

Dark chocolate ganache with coconut milk and sweet potato, puffed rice |

Recipe for 4 servings

Description

Gluten-free, milk-free and egg-free dark chocolate ganache with a crunchy topping.

Note

Dairy-free chocolate can be used to make this recipe vegan.

Ingredients

Ganache

- 300 Gr Sweet potatoes
- 100 Gr Dark chocolate
- 100 Ml Coconut milk
- 50 Gr Sugar

Topping

- 50 Gr Rice crispies
- 50 Gr Dark chocolate

Preparation

- Preparation time **45 mins**
- Resting time **60 mins**

Mousse

Peel, wash and chop the sweet potatoes. Steam them.

Chop the chocolate in a bowl. Melt in a bain-marie. Once melted, add the coconut cream and sugar. Mix well.

Pour the sweet potato into the chocolate mixture. Mix well. The mixture should be smooth.

Divide the mousse between your verrines.

Topping

Melt the chocolate over a bain-marie, then stir in the cereal.

Spread over the tops of the verrines.

Bon appétit!