

Cantiga's Kitchen

Chocolate Tofu Pots de Crème

(Makes 15-20 half-cup servings or 8-10 whole cup servings)

Ingredients:

3 x 8oz tubs Tofutti cream cheese substitute

4 cups bittersweet chocolate chips (you may use half bittersweet & half semi-sweet if you prefer)

2 cups soy milk

1 tbsp vanilla extract

Directions:

Let Tofutti come close to room temperature.

Melt 4 cups chocolate chips in microwave in 1-minute increments until just barely melted.

In a mixer, gently beat Tofutti, gradually adding soy milk and vanilla extract.

Add melted chocolate chips, and blend (whip slightly) until silky smooth and slightly fluffy. The mixture should have the light consistency of frosting; you may need to add a little extra soymilk to achieve this.

Portion into 4 oz cups. Tap the cups on the counter until mixture settles smoothly.

Refrigerate overnight, or at least 4 hours, covered. The portioned mixture will set into a density resembling cheesecake.

Serve with seasonal berries or a dusting of cocoa powder!



Enjoy with Cantiga Wineworks Port or "Nocturne," Late Harvest Zinfandel!