

Vegan Beetroot Pot de Crème

Ingredients:

2 cups of vegan dark chocolate chips
(we like Enjoy Life 69% Dark Chocolate Morsels)
3/4 cup fresh pressed beetroot juice
3/4 cup coconut milk
1 tsp tapioca starch
1/2 vanilla pod
(make a small slit down one side of the vanilla pod
and gently scrap out the seeds to use)
1/2 tsp sea salt

Instructions:

Heat coconut milk over medium heat in a small saucepan.
Whisk in tapioca starch, vanilla seeds and sea salt.
Once the coconut milk mixture has begun to thicken, add the beetroot juice.
Once mixture is warm, add the chocolate chips.
Stir mixture over medium/low heat just long enough to melt the chocolate.
Pour into serving dishes and chill for at least 1 hour before serving.

We love to top these with fresh berries or vegan hazelnut whipped cream