



# CHOCOLATE SWEET POTATO MOUSSE

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This is a fantastic recipe to make with children, who might find it hard to believe that the secret to this dark, rich, chocolatey mousse is sweet potato. It might seem strange, but honestly the sweetness and texture is unreal. If you like sweet treats, this one will be right up your street.

## SERVES 4

450–500g (2 medium) sweet potatoes  
150g dark chocolate (70% cocoa solids)  
1 tsp vanilla extract  
pinch of salt

## To Serve

200g strawberries, sliced  
1 tsp sugar, honey or maple syrup

- 1** Preheat the oven to 170°C/150°C fan.
- 2** Prick the sweet potatoes all over with a fork and place on a baking tray. Roast for 1–1½ hours until super-soft. Leave to cool a little.
- 3** Once cool enough to handle but still hot, cut the sweet potatoes in half and scoop the flesh into the bowl of a food processor.
- 4** Use a vegetable peeler to shave some of chocolate into curls and set aside for decoration. Break the remaining chocolate into small chunks and add to the bowl of the food processor with the vanilla and salt. Blitz until the chocolate has melted and combined with the warm sweet potato into a smooth purée.
- 5** Divide the mousse between 4 small glasses or ramekins and chill for at least 30 minutes (or for up to 2 days).
- 6** Just before you're about to serve, combine the sliced strawberries and sugar (or honey/maple syrup) in a medium bowl and stir. Set aside for 15 minutes so the strawberries can become juicy.
- 7** Top each glass of mousse with some of the strawberries and sprinkle with the chocolate curls.

## JOE'S TIP

The mousse mixture makes a great stand-in for chocolate buttercream on cakes. You can loosen it with a bit of milk, if needed.