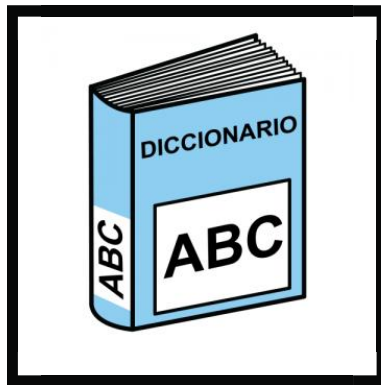


# MOUSSE VEGETAL DE CHOCOLATE

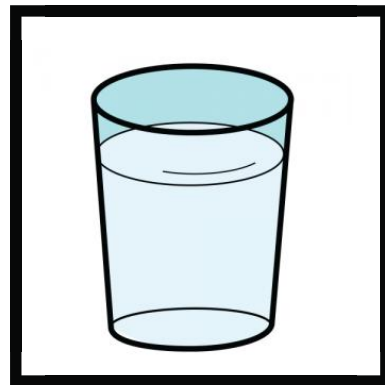




## DATOS DE INTERÉS

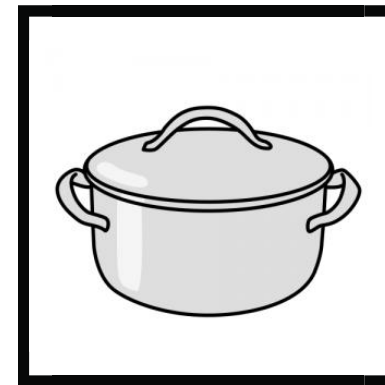


**AQUAFABA:**



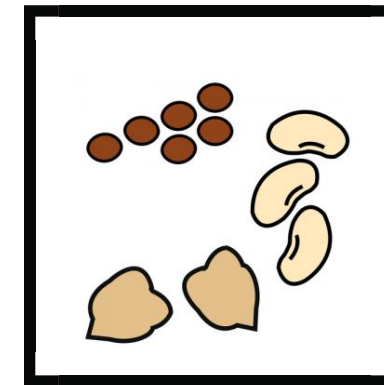
**LÍQUIDO**

**DE LA**



**COCCIÓN**

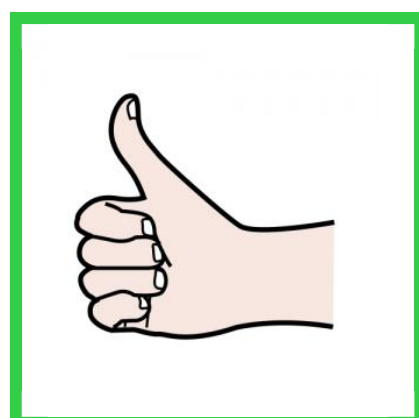
**DE**



**LEGUMBRES**



**RECETA**



**APTA PARA**



**ALÉRGICOS**

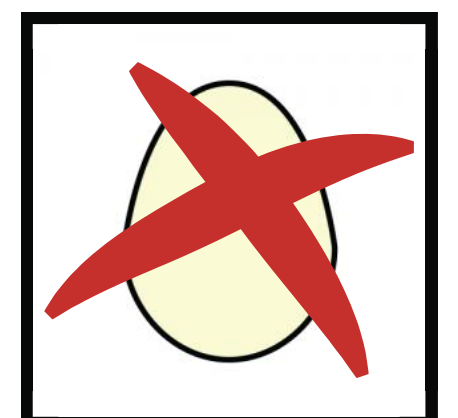
**A**



**GLUTEN**



**LACTOSA**

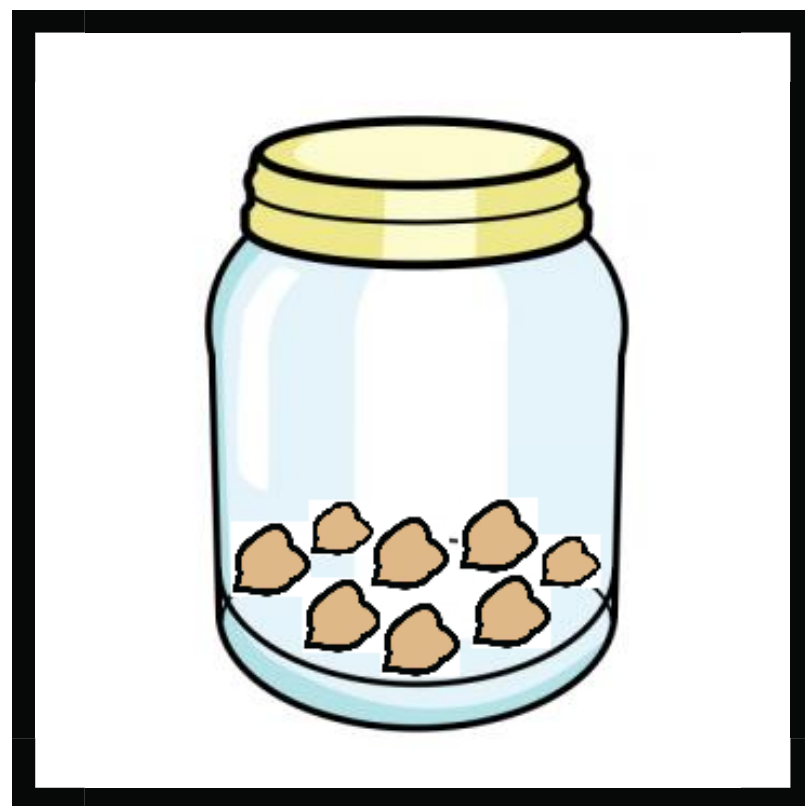


**HUEVO**

**INTOLERANTES**

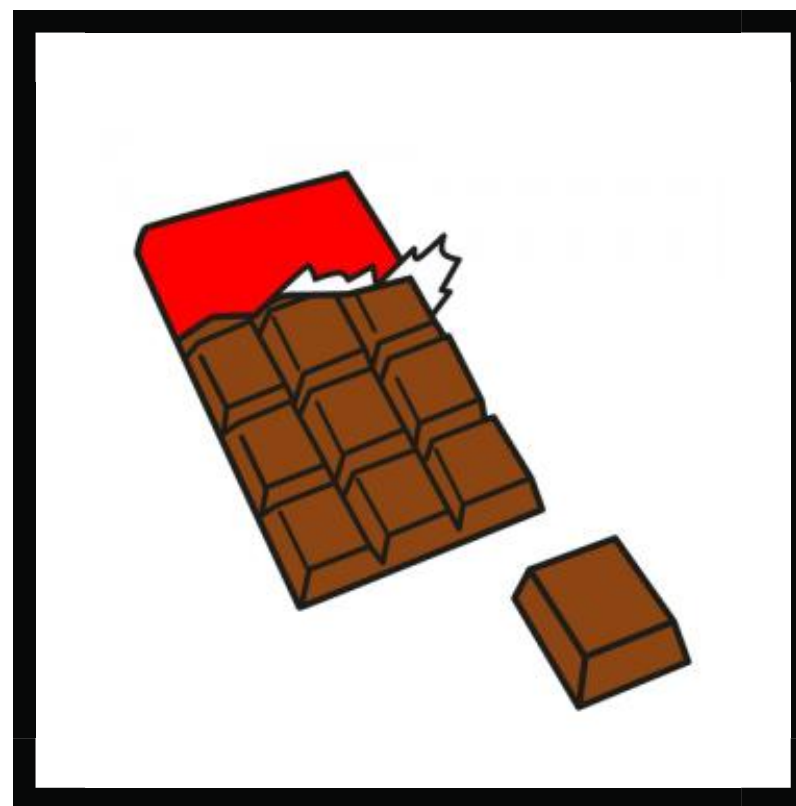


**INGREDIENTES**



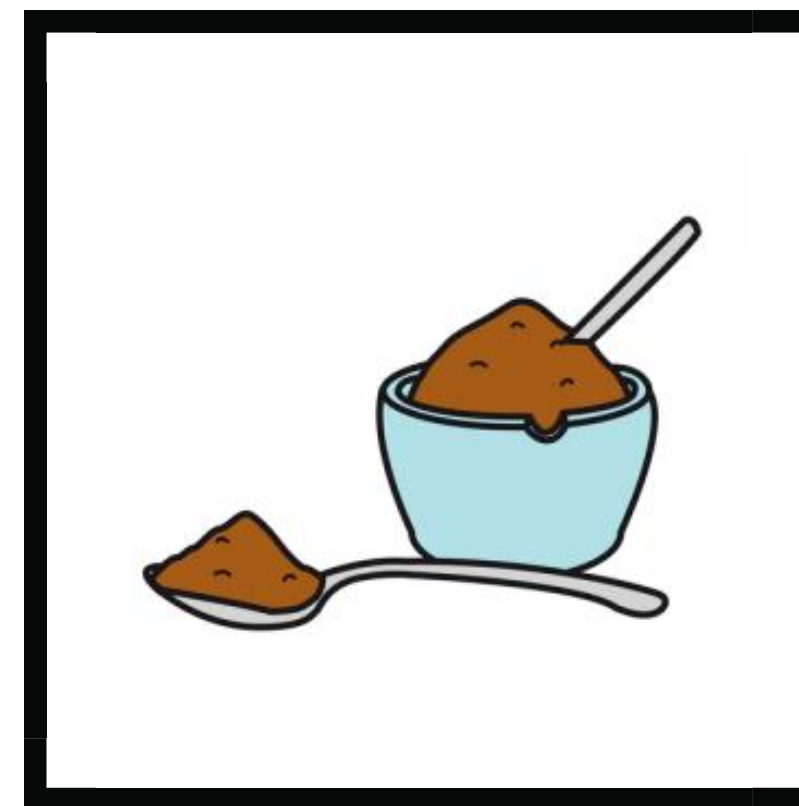
**BOTE DE GARBANZOS  
COCIDOS**

**(150 gr Aquafaba)**



**CHOCOLATE PARA  
FUNDIR**

**(100 gr)**

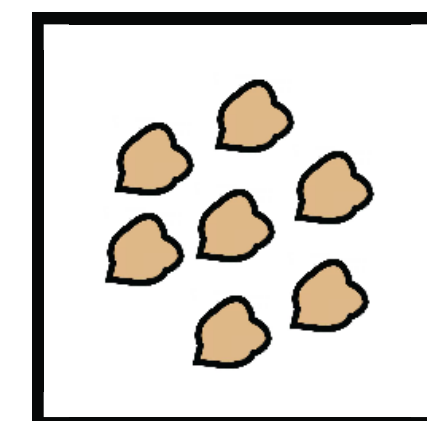
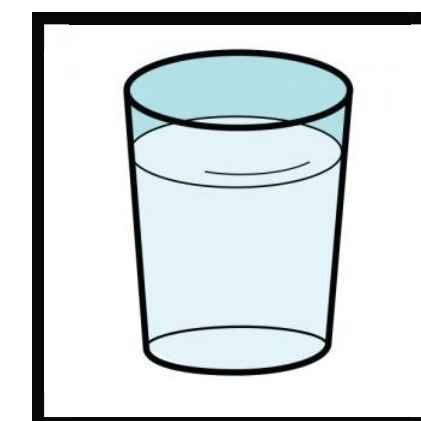
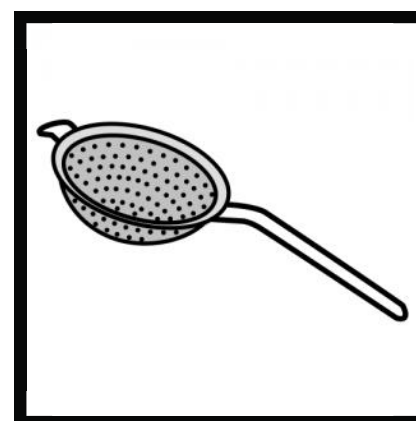
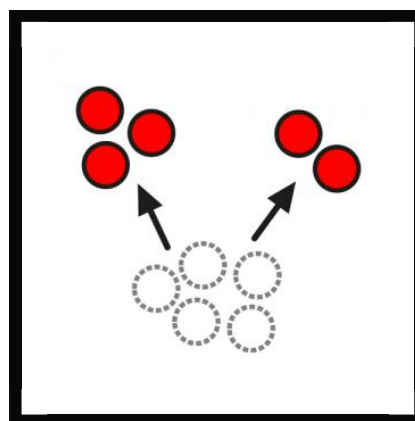


**AZÚCAR MORENO**

**(2 cucharadas)**

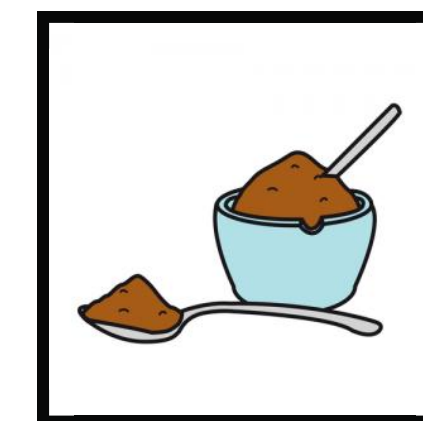
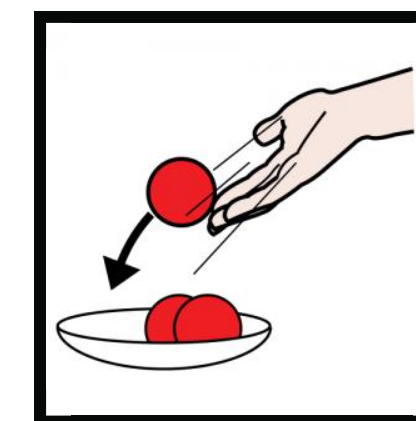
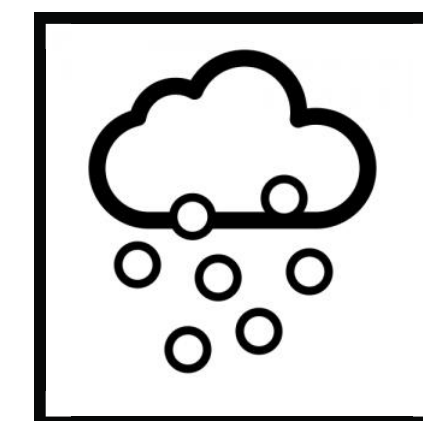
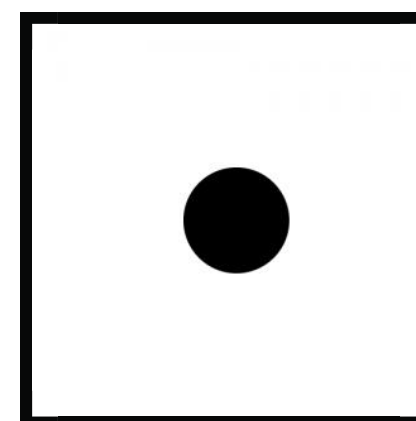
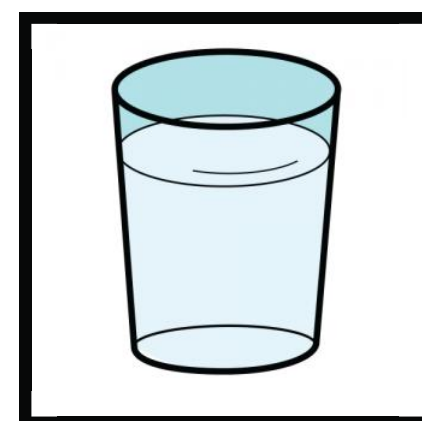


1º



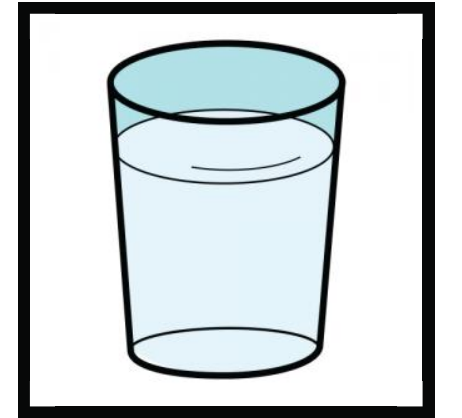
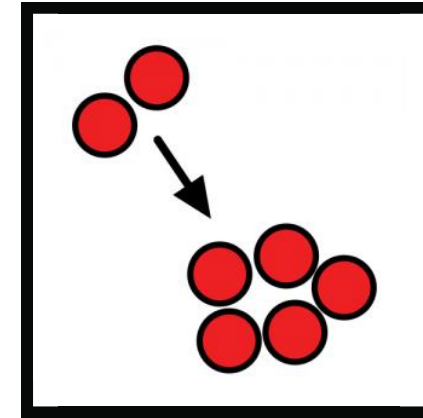
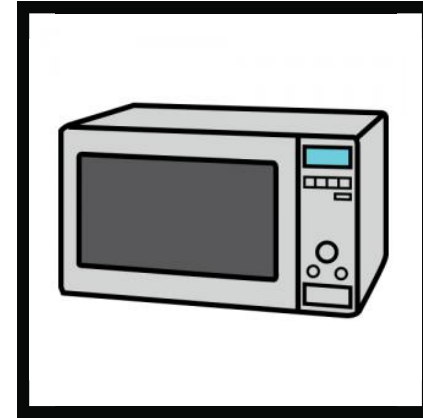
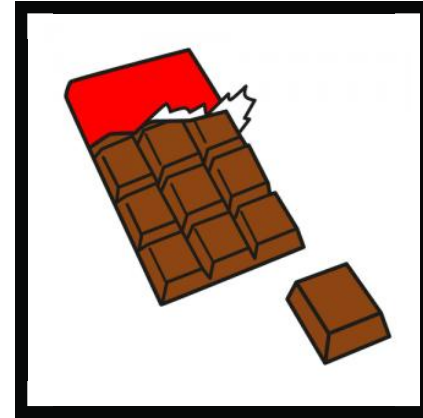
**SEPARAR CON UN COLADOR EL LÍQUIDO (AQUAFABA) DE LOS GARBANZOS**

2º



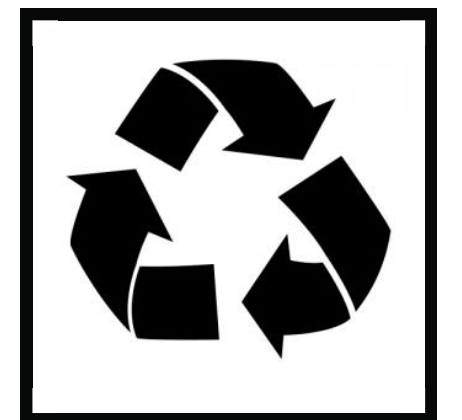
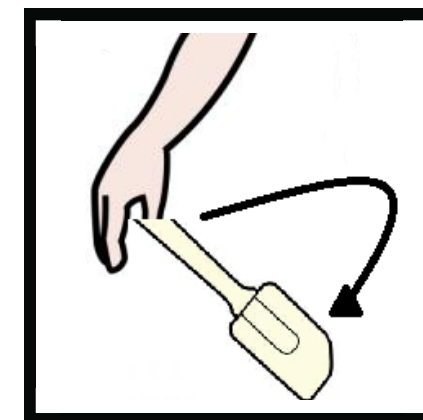
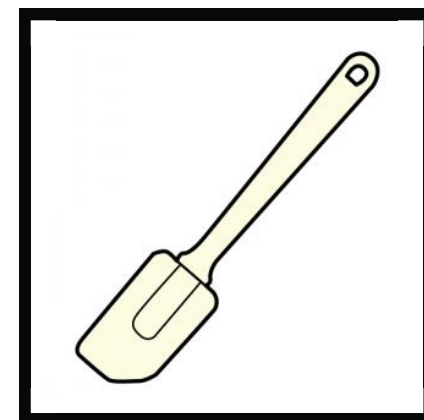
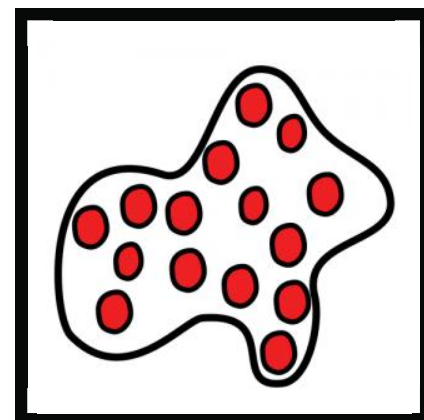
**MONTAR AQUAFABA A PUNTO DE NIEVE Y AÑADIR EL AZÚCAR**

3º



**FUNDIR EL CHOCOLATE EN MICROONDAS Y AÑADIR AL AQUAFABA**

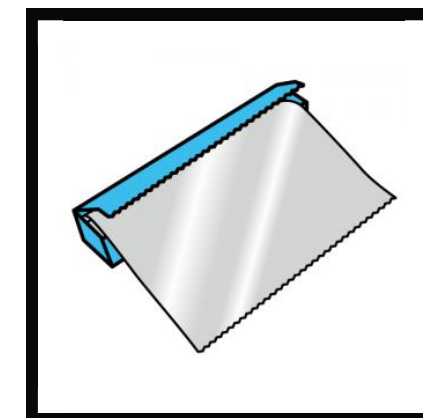
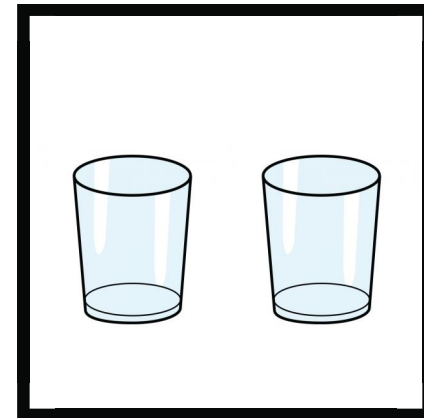
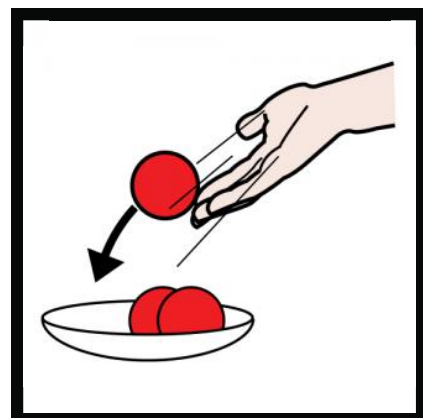
4º



**MEZCLAR TODO CON UNA ESPÁTULA Y MOVIMIENTOS ENVOLVENTES**

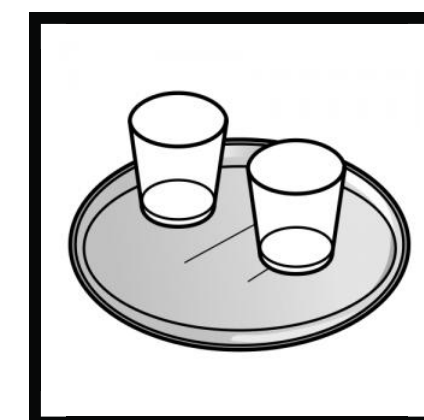
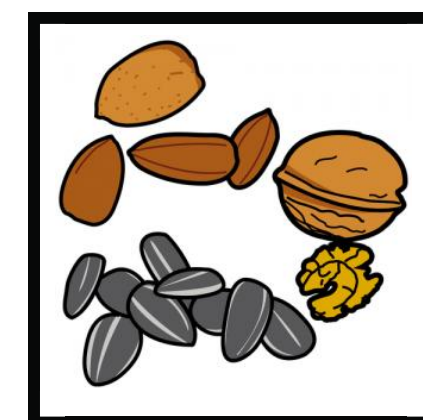
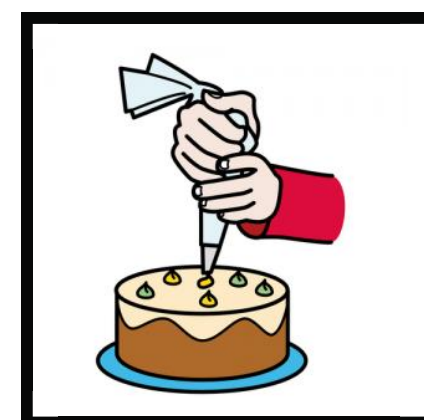
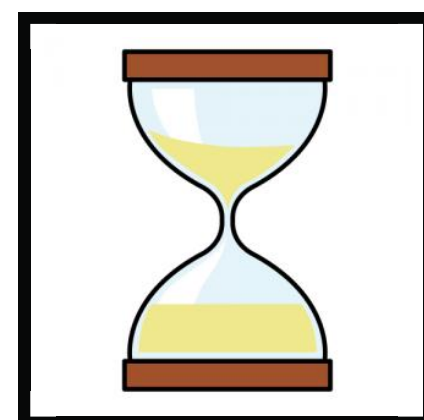
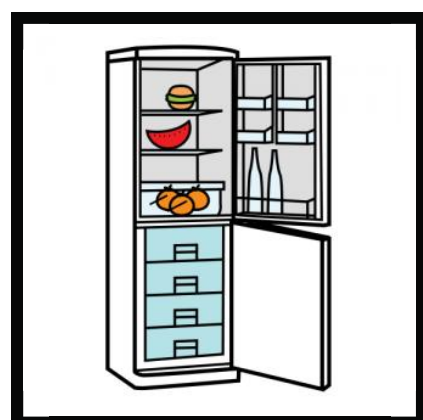


5°



**ECHAR LA MEZCLA EN VASITOS , TAPARLOS CON FILM**

6°



**Y ENFRIAR 3 HORAS. DECORAR CON FRUTOS SECOS Y SERVIR SECOS**