KIKKOMAN

Vegan chocolate cups with miso caramel

Total time **45 mins** **35 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,356 kJ / 324 kcal

Fat: **20 g** Protein: **5 g**
Carbohydrates: **34 g**

INGREDIENTS

6 portion(s)

Miso caramel:

10 g	vegan butter
30 g	sugar, vegan
30 g	thick coconut cream
2 tsp	light miso paste
1 tbsp	Kikkoman Naturally Brewed Soy Sauce

Plum nougat:

30 g	rolled oats
80 g	dried plums
10 g	shredded coconut
1 tbsp	peanut butter
1 tsp	tahini
1 tbsp	maple syrup
0.5 tbsp	Kikkoman Naturally Brewed Soy Sauce

Additionally:

170 g	vegan dark chocolate, 70%
1 tsp	coconut oil
2 tsp	white sesame seeds

PREPARATION

Step 1

10 g vegan butter - **30 g** sugar, vegan - **30 g** thick coconut cream - **2 tsp** light miso paste - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Melt the butter in a saucepan. Add the sugar, coconut cream, miso paste and Kikkoman Soy Sauce. Whisk until combined. Cook over a low heat for about 10 minutes, stirring frequently, until the sugar caramelises and the mixture thickens. Pour the caramel into a bowl and leave to cool.

Step 2

30 g rolled oats - **80 g** dried plums - **10 g** shredded coconut - **1 tbsp** peanut butter - **1 tsp** tahini - **1 tbsp** maple syrup - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce
Transfer the oats to a food processor and blend until finely ground. Add the plums, shredded coconut, peanut butter, tahini, maple syrup and Kikkoman Soy Sauce. Blend everything into a sticky nougat-like mixture. With damp hands, shape small balls, flatten them slightly and place them on a plate.

Step 3

170 g vegan dark chocolate, 70% - **1 tsp** coconut oil
Bring a small amount of water to a simmer in a saucepan. Place two-thirds of the broken chocolate pieces and the coconut oil in a heatproof bowl set over the saucepan. Melt the chocolate in a bain-marie, stirring constantly. Remove from the heat, leave to cool slightly, then add the remaining chocolate. Stir and reheat briefly until fully melted.

Step 4

2 tsp white sesame seeds

Pour about 3 tsp of melted chocolate into the bottom of each mould and spread it evenly over the base and sides, about 3½ cm high. Refrigerate for 5 minutes or freeze for 3 minutes. Repeat twice. Add a layer of nougat, pressing it down gently, then pour in the caramel and refrigerate for 10 minutes. Cover with the remaining chocolate, spread evenly and sprinkle with the sesame seeds. Chill for 5 minutes.