

Foodnity Recipes

Coconut Dome With Chocolate

20 min Prep time	**20 min** Total time	**4** Servings
Easy Difficulty	**International** Cuisine	

Ingredients

Mousse Base

- [ ] 1 can (13 oz) full-fat coconut cream, chilled
- [ ] 1/3 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lime
- [ ] Pinch of sea salt

Chocolate Glaze

- [ ] 8 oz dark chocolate (70% cacao), chopped
- [ ] 2 tbsp coconut oil
- [ ] 1 tsp vanilla extract

Instructions

1. Place the chilled coconut cream bowl in the freezer for 10 minutes; this keeps the mixture firm while you work.
2. In a large bowl, whisk the coconut cream, powdered sugar, vanilla, lime zest, and sea salt until light and fluffy, about 2–3 minutes.
3. Melt the dark chocolate with coconut oil over a simmering pot of water, stirring gently; remove from heat and stir in vanilla.
4. Fold the melted chocolate into the whipped coconut mixture just until combined; do not over-mix.
5. Divide the mousse into four serving glasses, smoothing the tops with a spatula.
6. Pipe or drizzle the remaining chocolate glaze over each dome, then refrigerate for at least 2 hours.
7. Before serving, garnish with a light sprinkle of lime zest or toasted coconut for a fresh finish.

Nutrition per serving

280 kcal	3 g	15 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mousse feels too soft, return it to the freezer for a few minutes before glazing.
- Use a glass that’s fridge-safe; this dish is best enjoyed cold.
- For a dairy-free version, ensure the chocolate contains no milk solids.