



Vegan Chocolate Ganache

so many ways to enjoy!

INGREDIENTS

1/2 cup organic dark chocolate
1/2 cup organic coconut milk
2 tbsp coconut nectar

PREPARATION



Bring coconut milk to simmer and pour over chopped chocolate. Mix until smooth. Add coconut nectar and mix well.

1. **Dipped fresh strawberries**

Clean and tap dry strawberries. Dip strawberries in warm ganache. Place dipped strawberries in the refrigerator.

2. **Pour over Revival vanilla ice cream**

3. **Chocolate Chip Sandwich Cookies with Ganache**

24 Revival Chocolate Chip cookies and 2 cups of Ganache filling

Place ganache in a piping bag and fill between two cookies. Set aside in the refrigerator to cool.

4. **Chocolate Pie**

Prepare Revival pie shell as directed. (*recipe on the packaging of Revival Cookie crumb available for purchase in store or shipping*)

Pour ganache into pie shell. Set aside to cool. Top with Revival Vanilla ice cream .

Make it Your Own!

share your pictures with us 