



Chef Pierre Thiam's Fonio Chocolate Coconut Pudding

This chocolate coconut fonio pudding is dairy-free and lower in sugar than most packaged versions. It is easy to whip up, and has everything you want in a creamy chocolate pudding!

You can purchase fonio products from Yolélé and support biodiverse, regenerative, and climate-resilient farming systems! Learn more at yolele.com.

Ingredients

2 cups full-fat coconut milk (plus more as needed)	1/2 cup raw cacao powder (plus more for sprinkling)	2 cups fresh raspberries
1 tsp vanilla extract	1 cup cooked fonio	3 tbsp honey
1/2 cup Medjool dates (pitted and chopped)	2 tbsp chopped cocoa nibs or dark chocolate (plus more for sprinkling)	1 large mango (diced)
		1 tbsp toasted unsweetened shredded coconut

Directions

1. Bring 1 1/2 cups water to a boil. Add fonio. Bring back to a simmer. Stir, cover, and remove from heat. Let sit for 5 minutes, then fluff with a fork and set aside.
2. Add coconut milk and vanilla to a small pot. Stir over medium-low heat for 2 minutes.
3. Add cacao and stir. Bring to a simmer over medium-low heat.
4. Stir in vanilla, shredded coconut, and cocoa nibs.
5. Fold in fonio. Cover and let thicken until the fonio has absorbed most of the liquid.
6. Turn off heat and let pudding cool. It should have the texture of chocolate mousse. If it's too solid, add more coconut milk.
7. Divide into 4 containers. Top with roasted mango, raspberries, shredded coconut, and cocoa nibs.