

## Tuiles with Strawberry ice cream and chocolate sauce

Adapted from [Canadian Living](#)

**Tuiles:** makes 6 tuiles

- 2 egg whites or 4 Tbsp of Aquafaba (aquafaba is the water in a can of chickpeas)
- ½ cup of granulated sugar
- 1/3 cup of all-purpose flour
- ¼ cup of plant-based butter, melted
- 2 tsp water
- 1 tsp almond extract



Favourite strawberry or raspberry ice-cream OR try Haagen Dazs plant-based Vanilla Raspberry Truffle ice-cream. (delicious!)

**Chocolate Sauce:** make ahead and store in your refrigerator.

- 1 cup water
- ½ cup sugar
- ½ cup light corn syrup
- ¾ cup unsweetened cocoa powder, preferably Dutch-processed
- 2 ounces (55 g) semisweet chocolate, finely chopped ( Lindt)

In a medium saucepan, whisk together the water, sugar, corn syrup, and cocoa powder. Warm the mixture over medium heat, whisking frequently. Once it just begins to boil, remove from heat, and stir in the chopped chocolate until melted. Cool

**Tuiles:**

- In bowl, whisk together egg whites/aquafaba, sugar, flour, melted butter/plant-based butter, water and almond extract just until blended.
- Using ¼ cup of batter for each tuile, drop batter onto greased and floured baking sheet or use parchment paper.
- Gently spread batter into 6/7-inch circles.
- Bake one sheet at a time in 400°F or 375 convection for 8 minutes or until edges are just beginning to brown.
- Using spatula, immediately drape each tuile over inverted custard cup or glass.
- Gently pressing to flute edges.
- Let cool.
- Repeat with remaining batter.
- Store in airtight container for up to 2 days.

To serve, spoon about 2 Tbsp of chocolate sauce into each tuile.

Top with small scoop of ice cream.

Add sliced strawberry to top of ice-cream.