

## CHOCOLATE AVOCADO MOUSSE

2 avocados

200 grams 70% cocoa chocolate

1/3 cup coconut and almond milk  
(or just coconut or just almond milk)

2 tablespoons agave syrup (or liquid honey  
or maple syrup)



Melt chocolate in a double boiler set up (in a pot or heatproof bowl over a pot of boiling water).

Place chopped avocado and syrup or honey into a food processor and add melted chocolate. Blend together until smooth, while at the same time pouring in the milk. Process until the mousse is very smooth and creamy.

Spoon into serving dishes and chill in the fridge for 10-15 minutes at the least or until required.

Garnish with fresh fruit or mint and extra chocolate (as we did).

Simply divine!

(Fills 4 x 150 ml dishes)

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