

CHOCOLATE AVOCADO MOUSSE



INGREDIENTS

- 2 ripe avocados
- 25g cocoa powder
- 50g agarve syrup
- 10g coconut oil
- 50g dark chocolate
- 5ml vanilla essence



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COOKING METHOD

- 01** Melt the chocolate.
- 02** Blend everything together using a Vitamix.
- 03** Pour into a container and allow to set in the fridge.

TO SERVE

- 01** Use a hot spoon to quenelle the mousse onto serving plates. Garnish with honeycomb, baby figs, borage flowers and toasted coconut.

