

# Avocado Chocolate Mousse



## Ingredients (serves 4):

- 3 to 4 ripe avocados
- 60g cocoa powder
- 120ml dairy-free milk (eg oat or cashew milk)
- 60g dark chocolate chips
- 4 tablespoons maple syrup
- 2 teaspoon vanilla extract
- Toppings (I used pistachios and blueberries)

## Make:

1. Melt the chocolate chips in a bain-marie or microwave.
2. Add the melted chocolate chips, avocado, dairy-free milk, vanilla extract, maple syrup and cocoa powder to a blender and mix until smooth.
3. Transfer to serving glasses and place in fridge to chill for a couple of hours.
4. Add toppings of choice.

