

Chocolate Avocado Mousse

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Step 1: Preparing the Mousse

- 1 1/2 cup cocoa powder, raw or toasted unsweetened
- 4 very ripe avocados
- 1/2 cup Date Paste
- 1/4 cup liquid sweetener, or more date paste
- 1 tsp vanilla extract
- 1/4 tsp sea salt
- 1/4 cup non-dairy milk
- fresh berries (for garnish)

Prepare your mise en place.

Place the cocoa powder in the bowl of a food processor fitted with the metal blade.

Add the avocados, date paste, sweetener, vanilla and salt and process to blend.

Add the milk and continue to process until smooth. Be sure to scrape the sides to insure that the mixture has blended thoroughly.

Spoon into glasses and serve with fresh berries.