

Avocado and Vanilla Chocolate Mousse

15–20 Min

Preparation

1. Cut the avocados in half, remove the stone, then add the flesh to a bowl together with a peeled banana. Use a hand blender to blend into a fine mousse.
2. Halve a vanilla pod and scrape out the pulp with the back of a knife.
3. Add the rest of the ingredients and use a hand blender to blend until smooth.
4. Keep the avocado and chocolate mousse in the fridge until needed, then garnish with the chopped hazelnuts.

Ingredients 4 Portions

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2 piece	Avocados
3 piece	Bananas
2 tbsp.	Agave syrup
3 tbsp.	Cocoa powder, unsweetened
2 tbsp.	Hazelnuts, ground
3 tbsp.	Coconut oil, melted
1 tbsp.	Hazelnuts to garnish, chopped
1 piece	Bourbon Vanilla Pods, Whole