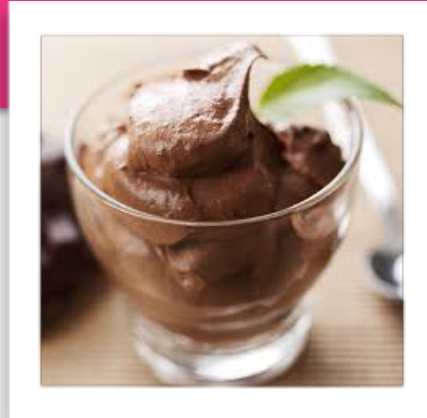


CHOCOLATE AVOCADO MOUSSE



Servings: 2

INGREDIENTS

Avocado ripe	1
Raw cacao powder	20 grams
Almond milk - unsweetened	1/4 cup
Pure vanilla extract	1 teaspoon
Sea salt	1 pinch
Liquid stevia	1 - 3 teaspoons (adjust to your taste - start small as it can get very sweet, very fast)
Raw cacao nibs (optional)	1 teaspoon

INSTRUCTIONS

1. Combine all ingredients in a blender, Nutribullet or food processor until completely smooth. Use less milk for a thicker mousse and more for a thinner/creamier result.
2. Sprinkle with Raw cacao nibs