



SERVES 6



PREP TIME: 10 MIN.



COOK TIME: <1 MIN.

# Vegan Chocolate Avocado Mousse

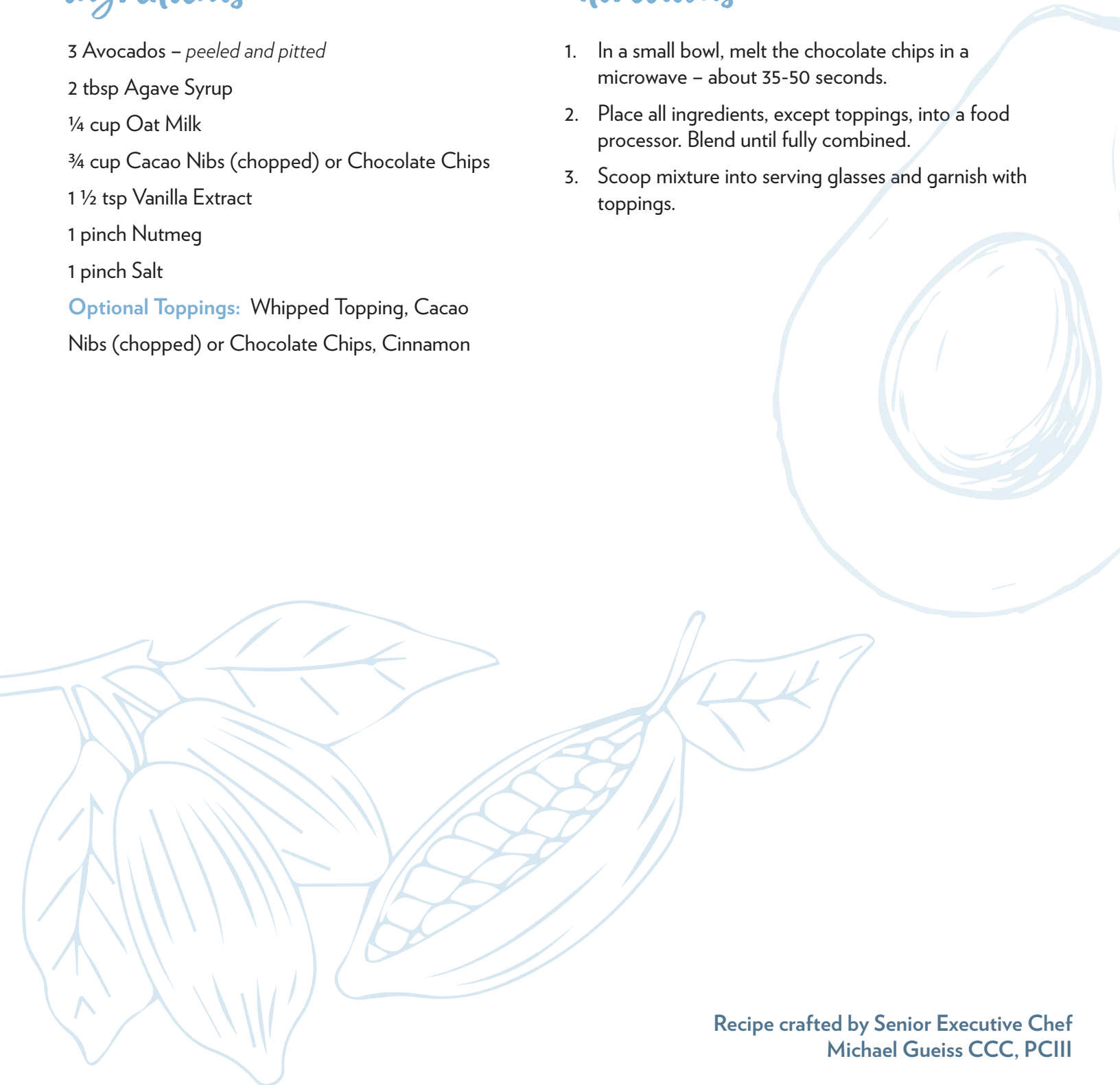
## ingredients

- 3 Avocados – *peeled and pitted*
- 2 tbsp Agave Syrup
- ¼ cup Oat Milk
- ¾ cup Cacao Nibs (chopped) or Chocolate Chips
- 1 ½ tsp Vanilla Extract
- 1 pinch Nutmeg
- 1 pinch Salt

**Optional Toppings:** Whipped Topping, Cacao Nibs (chopped) or Chocolate Chips, Cinnamon

## directions

1. In a small bowl, melt the chocolate chips in a microwave – about 35-50 seconds.
2. Place all ingredients, except toppings, into a food processor. Blend until fully combined.
3. Scoop mixture into serving glasses and garnish with toppings.



Recipe crafted by Senior Executive Chef  
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