

Chocolate Mousse with Avocado and Mango



Ingredients

Ingredients for 10 servings:

700 g Ardo avocado diced

400 g Ardo mango diced

100 g Ardo mango puree

20 g sugar syrup

100 g agave syrup

40 g vanilla sugar

50 g cocoa powder

100 g bitter chocolate

3 dl plant-based cream

Crushed speculoos (spiced shortcrust biscuits)

Preparation

1. Thaw the avocado cubes and mango chunks.
2. Melt the chocolate with the vanilla sugar in 1 dl of plant-based cream.
3. Blend the avocado, cocoa powder, agave syrup, and melted chocolate in a blender until it forms a homogeneous mixture.
4. Whip the rest of the plant-based cream until light and fold it into the mousse.
5. Mix the thawed mango puree with the sugar syrup.
6. Serve with crushed speculoos, the thawed mango chunks, and the mango coulis.

Allergens

Gluten

