

# Avocado Dark Chocolate Mousse

Makes 6 – 1/2 cup servings

## Ingredients

1/2 a cup melted bittersweet dark chocolate  
4 ripe avocados, pitted and scooped out of skin  
1/3 cup maple syrup  
1/2 cup unsweetened cocoa powder  
1 tbsp vanilla extract  
1/4 tsp salt  
Fresh raspberries

## Instructions

1. Gently melt bittersweet chocolate in sauce pan over a pot of simmering hot water. 3-4 minutes till smooth and melted. Remove from heat and let cool slightly.
2. Place melted chocolate and all other ingredients except raspberries into the bowl of a food processor and pulse until completely smooth and incorporated.
3. Spoon or pipe mousse into 6-8 individual serving bowls or glasses, and chill for 4 to 24 hours.
4. Before serving garnish with fresh berries and a sprig of mint.

FOR MORE RECIPES VISIT : [THECULINARYCURE.COM](http://THECULINARYCURE.COM)