

CACAO MATCHA MOUSSE



INGREDIENTS (SERVES 4-6)

- 300ml coconut cream
- 2 ripe avocados, stone removed and flesh scooped out
- 2 tablespoons cacao powder
- 1/2 tablespoon Matcha Maiden
- 2 tablespoons organic rice malt syrup
- 1 teaspoon vanilla bean extract
- 2 tablespoons cashews
- 2 tablespoons chia seeds
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- Pinch of sea salt



METHOD

1. Place all ingredients into a food processor or high-powered blender. Blend on high for 2-4 minutes or until all ingredients have been thoroughly mixed through.
2. Pour into individual glasses and chill overnight in the refrigerator, or for at least 4 hours.
3. When ready to serve, grate over the dark chocolate and finish with a cherry on top.