



---

## Tasmania Pepper Berry Chocolate Mousse

---

Yield: Serves 4

Total Time: 15-35 minutes

---

### Ingredients:

- 1 Large Ripe Avocado
- 1/4 Cup of Coconut Milk (canned)
- 1/4 Cup of 100% Cacao Special Dark Cocoa Powder
- 1/4 Cup of 100% Organic Pure Maple Syrup
- 1 Teaspoon of Vanilla Extract
- 2 Teaspoons of Tasmania Ground Pepper Berries

### Equipment Needed:

- Food Processor
- Can Opener
- Knife
- Measuring Spoon
- Measuring Cup
- 4 Dessert Cups
- Spoon

### Prep:

- Slice 2 avocados, remove the pit and discard pit, set avocado aside
- Open can of coconut milk

### Directions:

- Pour ¼ cup of coconut milk into the food processor
- Add ¼ cup of 100% cacao special dark cocoa powder into the food processor
- Add 1 large sliced avocado into the food processor
- Add ¼ cup of 100% organic pure maple syrup into the food processor
- Add 2 teaspoons of Tasmania ground pepper berry into the food processor
- Add 1 teaspoon of vanilla extract into the food processor
- Then cover the lid and mix all ingredients in the food processor until it is creamy and well mixed, then stop the food processor and taste
- Get 4 dessert cups and with a spoon pour the chocolate mousse evenly into the cups
- Chill in the refrigerator for 30 minutes or eat as is
- Serve

\*\*\*\* Season to suit your taste. \*\*\*\*