

# NATIVE



## Chocolate Orange & Amaretto Mousse.

*A comforting dish for weekend brunch or hearty dinners, easy to make in larger quantities & just as delicious reheated.*



Serves 4.

### Ingredients.

- 320ml good-quality coconut cream or refrigerated full-fat tinned coconut milk
- 3 tablespoons runny peanut or almond butter
- 3 tablespoons cacao powder
- 2–3 tablespoons maple syrup
- 2 tablespoons Amaretto
- zest of 1 orange

#### To Serve:

- grated dark chocolate, with at least 70% cocoa solids

### Instructions.

- Add the coconut cream & all the other ingredients to a bowl.
- Use an electric hand-held whisk to mix everything together until fluffy (be careful not to over-blend).
- To serve, spoon the mousse into each serving glass & top with grated chocolate.
- Refrigerate before serving or eat immediately.

