

## **Dairy-Free Avocado Chocolate Mousse with Aquafaba**

Serves 4

### **Introduction from Chef Richard Blais**

Aquafaba is the chickpea liquid from a can that has been whipped to make a whipped cream like texture. It's a great way to utilize something that would normally be discarded during cooking, and at the same time impressing friends and family with your creativeness and culinary resourcefulness! Ras el hanout is my favorite North African spice mix. Test out a few different kinds to find your favorite, as this spice blend varies by region. Its name is Arabic for "head of the shop," which translates to the best blend of available spices. Don't forget to sprinkle some of Morton® Kosher Salt in the bowl when whipping the chickpea liquid and mix Morton® Coarse Sea Salt with cocoa nibs to make a sweet salty crunchy topping.

### **Choosing the Right Salt**

Use Morton® Kosher Salt when whipping the chickpea liquid and mix Morton® Coarse Sea Salt with cocoa nibs to make a sweet salty crunchy topping.

### **Ingredients**

2 avocados, peeled & pitted  
3 tablespoons dark cocoa powder  
3 tablespoon agave nectar  
1/4 cup water  
2 cups chickpea liquid  
2 tsp powdered sugar  
1/8 teaspoon Morton® Kosher Salt  
2 tsp ras el hanout  
1 tbsp cocoa nibs  
1 tsp Morton® Coarse Sea Salt

### **Directions**

- Mix avocado, cocoa powder, agave nectar and water in a blender until smooth.
- Using an electric hand mixer with a whisk attachment, whip together chickpea liquid, Morton® Kosher Salt and sugar until mixture foams into soft peaks.
- In a separate bowl, prepare the topping by mixing the cocoa nibs and Morton® Coarse Sea Salt until combined.
- Serve avocado mousse in a bowl with a dollop of whipped chickpea liquid (aquafaba), ras el hanout and salted cocoa nibs.

\*\*\* Ras el hanout is a North African Spice mix. Its name is Arabic for "head of the shop," which translates to the best blend of available spices.

