

WHO DARES SLIMS - RECIPE

# Chocolate Oranges (Vegan!)



## Tips

Makes 8-10 portions

Swap the honey for agave syrup to make it vegan.

Decorate with toasted coconut or some fresh raspberries.

Use coconut cream if you can't be bothered putting coconut milk in the fridge!

## Ingredients

- 100g dark chocolate
- 2 large ripe avocado
- 8 small oranges (Keep juice from oranges!)
- 1 tablespoon vanilla essence
- 1 tin of coconut milk
- 1 tablespoon almond butter

## Preparation

1. Place the tin of coconut milk in the fridge, preferably overnight.
2. Cut the oranges in half and remove the insides (juicing them and keep juice to 1 side)
3. Remove the coconut milk from the fridge and scoop out the thicker cream that has risen to the top. Put around 150g of it in the food processor.
4. Add the avocado, honey, vanilla, almond butter and 50ml of the orange juice into the food processor too and blitz until smooth (add more juice if it is too thick).
5. Transfer mousse into the half-orange skins and chill for at least 30 minutes.
6. Enjoy your treat!