

Chocolate Chia Mousse

This simple chocolate mousse is a perfect no-cook summer dessert, and healthy enough to pass for a tasty breakfast, enjoyed with a cup of coffee. No matter the format, this is sure to be a new staple for your recipe repertoire.

2 cups coconut milk
1/3 cup chia seeds
2 tbsp cocoa powder
1/4 cup Nutella or a smooth chocolate hazelnut spread
2 tbsp Blood Orange Infused Olive Oil
1 tbsp honey
1/4 cup raspberries
1/2 cup blueberries
1oz shaved dark Chocolate

In a mason jar or bowl, stir together chia seeds and coconut milk. Refrigerate for 4-6 hours or overnight until mixture thickens.

Pour the thickened chia mixture into a blender along with the cocoa powder, Nutella, olive oil and honey. Blend until completely smooth and taste for sweetness and fluffy in texture.

Spoon chia mousse into small bowls or glasses, then top with the berries and chocolate shavings.

The mousse can be stored in the fridge for up to 1 week.