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Chocolate mousse with almonds, coconut oil and bananas. Super choc-mousse

Ingrediënten

- 3 Ripe bananas
- 3 tablespoons Cacao (Amanprana Gula Java Cacao)
- 3 tablespoons Organic almond paste
- 1 tablespoon Organic cacao butter
- ½ teaspoon Amanprana extra virgin coconut oil
- 1 pinch Fleur de sel (Khoisan fleur de sel)

Extra info

Recept geschikt voor:

4 personen

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

5 minuten

Totale bereiding:

5 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van chocolate mousse with almonds, coconut oil and bananas. super choc-mousse

Bereiding

Peel the bananas and break into pieces and add to the blender together with the fleur de sel and the cacao. Mix for around 2 minutes at the highest setting until it turns into a warm mush. Then add the other ingredients and blend for another 2 minutes. Divide the chocolate mousse with almonds, coconut oil and bananas into small bowls and refrigerate. When serving, you can scatter a few almonds and some coconut blossom sugar and matcha on top. Eat this delicacy using a small spoon and let the chocolate mousse melt slowly in your mouth.

Speciale wensen

- [Vegetarian](#)
- [Gluten free](#)