Green Tea Macerated Berries Over a Dark Chocolate and Avocado Mousse

Ingredients:

Macerated Berries:
4 Bags - Green Tea
1/2 cup - Water
1/4 cup - Sugar in the Raw
2 cups - Mixed Berries, fresh

Dark Chocolate and Avocado Mousse:
2ea - Avocado, very ripe
4oz - Dark Chocolate, 70%, melted
1/4 Cup - Coca Powder, unsweetened
1/3 - Cup - Almond Milk
1/3 Cup - Maple Syrup, pure
1/2 tsp - Vanilla extract
1/4 tsp - Cinnamon, ground
pinch - Sea Salt

Method:
-In a food processor, combine all ingredients for mousse and puree until smooth and creamy.
-On desired serving plates, divide into 4 even sized portions and refrigerate at least 1 hour
-Meanwhile, bring water and Sugar in the raw to a boil.
-Add tea bags and let step 5 minutes
-remove tea bags and cool to room temperature
-“Dress” fresh berries with syrup and allow to sit approximately 30 minutes
-Remove portioned mousse from refrigerator and, using a slotted spoon, top with macerated berries (reserve extra syrup for use as a sweetener in other recipes)
-Serve and enjoy!