

Cocoa Nib Mousse

Ingredients:

1 cup cashews, preferably raw
1/2 cup raw cocoa nibs
1 tbsp vanilla extract
1/4 cup agave nectar (adjust based on desired sweetness)
pinch of sea salt
1/4 cup water + more to make it blendable.

Put all ingredients into a blender, and voila a chocolate mousse!
The more water you put in, the more runny it will be. But the next day after you refrigerate it, it will thicken up. It is so yummy!

I have put in orange zest, too for more flavor. You could probably put in some espresso instead of water for a mocha taste.