



Shopping list

- 1 pack of TAGO rolls,
- 1 pack of TAGO ginger bells,
- 1 avocado,
- 2 teaspoons of honey
- 2 teaspoons of cocoa
- 1 teaspoon of vanilla
- salt
- 50 g of chocolate
- 200 g of whipping cream

Avocado dessert

- Use a spoon to put the whole peeled avocado into the blender and add honey, cocoa, vanilla, cream, salt. Blend it all together.
- Melt the chocolate on a low heat in a water bath.
- Add the chocolate to the previously blended ingredients and mix it all together. Next, put the mixture into the pastry bag and put in the fridge for a few minutes.
- To prepare the bottom, finely crumble the TAGO ginger bells, put the mousse on them and decorate with TAGO rolls.
- Enjoy your meal!

TAGO products used in the recipe



Ginger Bells



Wafer rolls cocoa