



# SWEET POTATO BROWNIE AND CHOCOLATE MOUSSE

SERVES: ± 25

## INGREDIENTS:

### SWEET POTATO BROWNIE :

1 kg Sweet potatoes  
125 g Hazelnut flour  
80 g Flour  
80 g Dark cocoa powder  
2 tsp Ground cinnamon  
Pinch of salt  
325 g Pitted Medjool dates  
1 tbs Vanilla extract

### CHOCOLATE MOUSSE:

475 g Carte D'Or Chocolate Mousse  
500 ml milk  
500 ml Meadowland Classique  
or full fat cream  
Ginger (freshly grated)  
250 g Dark chocolate sea salt streusel  
25 pcs Chocolate decoration

## PREPARATION:

Cut the sweet potatoes in big pieces with skin on. Bake in a pre-heated oven at 175 °C for 20 – 25 minutes or until soft. Cool down for further use.

Mix hazelnut flour, flour, cocoa, cinnamon and salt together.

Blend the dates with vanilla in a mixer and until smooth.

Take the skin off the sweet potatoes and blend in a kitchen machine, until smooth.

Mix this with the flour mixture into a smooth dough.

Put dough in a lined baking tin and bake in a pre-heated oven at 175 °C for around 25 – 30 minutes. You can check this with a skewer; when it comes out clean, it's ready.

Cool down and cut the brownie into pieces.

Prepare mousse with the milk and cream according to instructions on packaging.

To spice up the mousse you can add freshly grated ginger.

Decorate with chocolate sea salt streusel and chocolate decoration.



For more delicious recipes, visit [ufs.com](https://www.ufs.com)

