

**Chocolate & Peanut Butter avocado pudding,  
dulce de leche, chilli salt & double cream**

**1.5 avocados**

**1 banana**

**1/2 cup good quality cocoa powder**

**1/2 cup Peanut Butter**

**1/2 cup agave**

**1/4 cup almond milk**



**1) Blitz all ingredients until smooth & creamy**

***Topping***

**1 tin carnation milk boiled for 3 hrs**

**30 grams salt**

**1/2 tsp chilli flakes**

**Toast chilli flakes in a pan, then with a mortar & pestle grind the salt and chilli to a powder.**

**Double Cream**

**Equally divide the pudding, top with a tbsp of double cream then a big tsp of the dulce de leche and a pinch of the chilli salt. Garnish with some grated chocolate and some crushed peanuts.**

**Recipe supplied by Young George Bar & Grill, 48 George Street , East Fremantle**