

**‘CHOCOLATE’ PEPPERMINT SURPRISE
(TWO COMPONENTS - THE BASE AND THE TOPPING)**

The Base

100g ground brazil nuts

100g ground almond/cashew nuts

115g Raisins

100g prunes, soaked for 1 - 2 hours

95g organic cocoa powder

1 teaspoon tamari

4 - 6 dessertspoons agave syrup or to taste

a few drops peppermint essence or some fresh mint

**Using a ‘S’ blade mix all the ingredients in a food processor.
(may do it in two batches)**

Press into a one inch layer on a flat dish.

The Topping

Meat of 1½ ripe Avocados or as needed

1 teaspoon extra virgin olive oil

3 dessertspoons agave syrup

Juice of ½ medium lemon

Juice of ½ medium Orange

1 vanilla pod, split and vanilla removed (optional)

4 - 5 dessertspoons organic cocoa powder

½ teaspoon peppermint extract or a bunch of chopped mint

Blend all ingredients in blender.

Spread Topping over Base.

Decorate as desired.