

## **Green & Black's Organic Maya Gold Dipped Figs with Chevre Mousse**

*A rich and colourful addition to any Valentine's Day menu - figs, a well known aphrodisiac, are elevated to a new sensual level when dipped in Green & Black's Organic Maya Gold Chocolate and filled with a savoury goat cheese mousse.*

### **Ingredients**

2 ½ Tbsp	Chevre
1 ½ Tbsp	Greek yogurt, plain
¼ tsp	Orange zest, plus extra for garnish
4	Figs, large (Black Mission or Brown Turkey)*
50 g	Green & Black's Maya Gold Chocolate Bar, finely chopped (½ bar)
1 tbsp	Pistachios, finely crushed Honey, for drizzling



*\*Note: If fresh figs are not available near you, substitute fresh strawberries or large dried figs*

### **Directions**

Prepare a baking sheet with a silicone mat or piece of wax paper.

To create the mousse, puree the chevre, yogurt and orange zest in a small food processor until smooth and light. Transfer mousse into to a piping bag or into a plastic, resealable bag with a small hole in the corner cut out. Set aside.

Cut the stem off of the figs and cut an 'X' into the tops of them, slicing almost all of the way down to the base. Be careful not to cut fully through the figs.

Place the chocolate in a glass, heat-proof bowl set over a small saucepan filled an inch high with water. Bring the water to a boil, then reduce the heat to a simmer. Stir the chocolate slowly, allowing it to gently melt in the double-boiler. Once melted, remove from the pot and set aside.

Dip the base of the figs into the melted chocolate, swirling to coat the figs about 1/3 of the way up. Place onto the prepared baking sheet and continue with the remaining figs.

While the chocolate is still wet, pipe the chevre mousse into the figs, prying them open carefully to allow the mousse to get all of the way down to the base. Once filled, gently press the corners of the fig together a bit to seal in the filling.

Transfer to the fridge and allow the chocolate to fully set for about 15 minutes. Once the chocolate is dry and cool they are ready to enjoy.

Top with crushed pistachios, a drizzle of honey and additional orange zest (if desired), immediately before serving.

**Tip:** For a slightly more health conscious take, you can substitute non-fat, plain Greek yogurt and reduced fat chevre.