

Brownie topped with mango mousse



300 g flour
3 tablespoons cocoa powder
175 g raw sugar
125 ml sunflower oil
375 ml soy milk
100 g walnuts, crushed
15 g baking powder
a pinch of salt

oven form approx. 40/25 cm

Mix all the ingredients except the walnuts, until the sugar is dissolved. Add the walnuts and mix.

Grease the oven form with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat (175 C), for about 30 minutes. Check with a straw if the dough is baked inside, if the dough sticks to the straw bake for a few minutes longer. Allow to cool, remove from the form and cut into pieces.

Top with mango mousse.

Mango mousse:

1 large mango

100 ml vegetable whipped cream

Peel the mango , cut into pieces and blend until smooth.

Mix it with the whipped cream.

Refrigerate for at least half an hour before consumption.