

1701

Dark Chocolate Almond Butter Brittle Date Truffles



Makes about 20

INGREDIENTS

- 100g Almonds, toasted
- 100g 1701 Dark Chocolate Almond Butter Brittle, roughly chopped
- 150g Medjool dates, pitted and roughly chopped
- 50g Desiccated coconut
- 10ml Coconut oil, melted
- 10ml Cold water
- 5ml Vanilla extract

OPTIONAL COATINGS

- Desiccated coconut
- Finely chopped pistachio nuts
- 70% dark chocolate, melted and cooled



METHOD

- Place the almonds in a processor and blitz until fine, but still with some texture. Add the 1701 brittle and blitz to break down.
- Add the dates, desiccated coconut, oil, water and vanilla extract. Pulse until the mixture is well combined and starts to clump together.
- Roll into walnut-sized balls, then toss in coatings of your choice. For the chocolate truffles, chill to firm up before dipping into cooled chocolate. Once coated, chill the truffles for at least 2 hours before serving.