

Chocolate Hazelnut Balls

Ingredients

1 cup of hazelnut meal
1/2 cup of desiccated coconut
2 Tblspns of coconut oil
2 Tblspns of coconut cream
2Tblspns of maple syrup or rapadura sugar
2 Tblspns of cacao chocolate powder

For Coating

100 grms of melted dark chocolate
3/4 cup of crushed hazelnuts or almonds

Method

Place all the main ingredients into a food processor and mix well for a few minutes until soft. Take a teaspoon full of mixture and roll into a ball, when done place in fridge to set.

Melt chocolate in a bowl, placed above a saucepan of hot water, don't place on the water.

You can crush the nuts by blending them in the food processor

Once the hazelnut balls are cold dip into the melted chocolate, then coat them into the crushed nuts, and sit on a baking paper lined tray. When complete store in fridge or a cool place.

Afternoon snack.

