

## CHOCOLATE AND HAZELNUT HEALTHY TRUFFLES (vegan)

### TIME:

- preparation: 5-10 min
- cooking: 0 min
- ready in about: 10 min

### INGREDIENTS:

- 2 handfuls 60 g almonds
- 2 handfuls 60 g hazelnuts
- 1 handful of 50 g pitted dates
- 2 tablespoons cacao powder (reserve 1 tablespoon for coating)
- 1 teaspoon vanilla extract
- if pulp is not be sticky enough, you can add 1 or 2 tablespoons of fat (e.g. coconut oil)

### METHOD:

1. Toast hazelnuts with almonds in a pan. Watch out not to burn them. Shake the pan with nuts from time to time.
2. Once they are ready, set aside about 10 hazelnuts, whiz the rest of the almonds and nuts in a food processor.
3. Add the rest of the ingredients and blend again.
4. Roll the small balls and put one nut inside each one.
5. Coat balls in cacao powder.