



Chocolate chai truffles

If you like chai you will love these. If not, try using peppermint, earl grey, green or chamomile tea. They look gorgeous and are the perfect ending to a dinner party or the perfect sweet treat that's not too naughty for after dinner. I am rather addicted to these and sometimes eat up to 4 or 5 balls a day!

Ingredients

400g – 500g (2 cups) medjool soft dates, stones removed
3 tablespoons coconut oil, liquid form or melted
6 tablespoons raw cacao powder
1 teaspoon vanilla bean paste or good quality vanilla bean extract
2 tablespoons good quality chai tea or any other tea you like (*I use a blend I buy at my local growers' market*)
1 pinch Himalayan salt
Raw cacao powder for dusting

Optional

100g roasted hazelnuts chopped roughly if using in the ball mix, or finely if using to roll the balls in
3 tablespoons shredded or desiccated coconut

Variations

Try using other teas such as mint, earl grey, rose etc...

Rather than kneading chopped hazelnuts into the mixture, crush the nuts up and roll the balls in the crushed nuts.

Method

In a food processor add all the ingredients except the hazelnuts and blend together until it forms a nice ball. Remove and place onto a chopping board lined with baking paper, if using nuts knead them into the mix.

Roll the mixture into a ball again and put it into a bowl. Cover with cling wrap and place in the fridge for about 30 minutes.

Once chilled, you can proceed to make whatever size balls you wish.

Using a tea strainer, add the cacao powder and dust the balls or if using finely chopped hazelnuts or desiccated coconut, roll the balls in this. I like to do a combination of both.

Makes about 20 - 30 balls

Gluten free

Dairy free