

## RECIPE

**Bondi Beach Balls with Nutella®**

Easy

10 min

**INGREDIENTS****for 15 portions**

200g toasted, salted macadamia nuts

200g seedless Medjool dates

40g desiccated coconut

2 tbsp maple syrup

1 tbsp skim milk powder

15g (1 tsp) Nutella® per portion, to serve

**EQUIPMENT**

Food processor



**To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!**

## METHOD

- 1 Place macadamia nuts in a food processor and pulse to a coarse crumb.
- 2 Combine 100g of the macadamia crumb with all of the remaining ingredients (except Nutella<sup>®</sup>) in a food processor and pulse until the mixture becomes a smooth paste.
- 3 Scoop portions, about ½ tbsp in size, and roll into balls. Roll in extra macadamia crumb to coat.
- 4 Drizzle each ball with 15g (1 tsp) of Nutella<sup>®</sup> to serve.
- 5 Enjoy!

**Proud of your baking progress? We are, too!**

Share a pic (and the recipe) with the hashtag #nutellarecipe on social media. We'll love to see the worldwide web getting a little sweeter <3