

Date Truffles with Nutella®



INGREDIENTS:



- ✔ 2 tbsp cocoa powder
- ✔ 260 grams Medjool dates, pitted and chopped
- ✔ 3 tablespoons unsweetened shredded coconut
- ✔ Pinch of sea salt

Coating Options:

- ✔ 2 tbsp cocoa powder
- ✔ 2 tbsp crushed toasted pistachios
- ✔ 2 tbsp crushed toasted walnuts
- ✔ 45 grams Nutella®

STEP 1

In a small saucepan, add the chopped dates and simmer for 5 minutes until soft. Remove from heat and stir in cocoa powder, shredded coconut, and salt. Mix well.

STEP 2

Scoop date purée by the teaspoonful and with slightly damp hands. Roll into bite-sized balls.

STEP 3

Roll truffles in cocoa powder, pistachios and/or walnuts, then cover and chill for at least 1 hour before serving. Drizzle with Nutella® to decorate.

MAKE AHEAD OF RAMADAN: Can be made 1 week in advance.