

RECIPE

# Date Truffles with Nutella®

Medium

6 Portions

35 min



## INGREDIENTS FOR 6 PORTIONS

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

2 tbsp crushed toasted walnuts



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

## STEPS

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

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