



Coconut Strawberry Truffles

INGREDIENTS

Filling

- 95g Desiccated coconut
- 105g Frozen strawberries (or your choice of berry)
- 1 Tsp Vanilla
- 4 Tbsp Maple Syrup

Coating

- 130g Dark chocolate
- 1.5 tsp Coconut oil



Serves: 2 (8 truffles)



Resting Time: 10 min



Prep Time: 10 min

METHOD

1. Strawberries, maple syrup & vanilla until combined.
2. Add in Desiccated coconut and blend until just combined.
3. Using your hands, form the mixture into 8 balls. Cool in the fridge whilst making chocolate coating.
4. Melt chocolate with coconut oil in the microwave (approx 60 sec).
5. Coat the truffles with the chocolate and place in the fridge to rest for at least 10 mins, before enjoying.



Nourish - Inspire - Share

www.vivecookingschool.com.au #vivecookingschool

