



# Coconut Strawberry Truffles

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## INGREDIENTS

### Filling

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

### Coating

- 130g Dark chocolate
- 1.5 tsp Coconut oil



Serves: 8-10 Truffles



Resting Time: 10 min



Prep Time: 10 min

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## METHOD

1. In a blender, place strawberries, maple syrup & vanilla. Blend until combined and smooth.
2. Add in desiccated coconut and blend until just combined.
3. Using your hands, form the mixture into 8-10 balls. Rest in the fridge to firm up.
4. In the meantime, melt the chocolate with the coconut oil in the microwave (approx 60 sec).
5. Coat each truffle with the chocolate and place in the fridge to rest for at least 10 mins, before enjoying.



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