





Coconut Strawberry Truffles

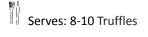
INGREDIENTS

Filling

- 95g Desiccated coconut
- 100g Frozen strawberries (or your choice of berry)
- 1 Tsp Vanilla
- 4 Tbsp Maple Syrup

Coating

- 195g Dark chocolate
- 12g Coconut oil





METHOD

1. In a blender, place strawberries, maple syrup & vanilla. Blend until combined and smooth.

Resting Time: 10 min

- 2. Add in desiccated coconut and blend until just combined.
- 3. Using your hands, form the mixture into 8-10 balls. Rest in the freezer to firm up.
- 4. In the meantime, place the chocolate with the coconut oil into a metal prep bowl and place over a pot of gently steaming water. Wait for the chocolate to melt. Once more then 80% of the chocolate has melted stir to just combine.
- 5. Coat each truffle with the chocolate and place in the fridge to rest for at least 10 mins, before enjoying.

SPECIAL NOTES: You can drizzle white chocolate over the top once set for a visually appealing design. Make sure to rest once more in the fridge for 10mins for the chocolate to set.















