



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



Serves: 8-10 Truffles



Resting Time: 10 min



Prep Time: 15 min

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 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 than 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.



Nourish - Inspire - Share

www.vivecookingschool.com.au #vivecookingschool

