

Raw Chocolate Hazelnut Truffles

Satisfy your sweet tooth with these rich dark chocolate truffles.

Ingredients

1 cup raw Hazelnuts
1 cup raw Cacao
1/8 teaspoon Sea Salt
1 teaspoon Pure Vanilla Extract
1/2 ripe Avocado
12 Medjool Dates, pitted
1/2 cup + 2 tablespoons coarsely chopped raw Hazelnuts or to taste

Chocolate Coating

3/4 cup raw Cacao
1/2 cup unrefined Virgin Coconut Oil, melted
3 tablespoons Pure Maple Syrup
Suggested Toppings (optional)
Cacao Nibs
Ground Goji Berries
Ground Pistachios
Ground raw unsweetened Coconut
Sea Salt

Special Equipment

Food Processor

Preparation

Pulse 1 cup hazelnuts in a food processor until finely ground. Add 1 cup cacao, sea salt, vanilla and avocado and pulse until combined. Gradually add the dates while machine is running. The mixture should easily stick together. If needed add more dates. Then, combine the chopped hazelnuts and form mixture into 1-inch round balls using the palms of your hands for a smooth texture. You can also use a tablespoon as measurement for consistency. Place on tray lined with parchment paper. Set aside.

Prepare Chocolate Coating: Place 3/4 cup raw cacao in a large bowl. Whisk in coconut oil and maple syrup until well incorporated and smooth. Dip each ball into the chocolate to coat all sides then place back on the tray lined with parchment paper spacing apart. Immediately top each truffle with the toppings of your choice. (You may omit this step or add any additional toppings you like.) Place in the refrigerator until set. Using a fork drizzle each truffle with additional chocolate and add additional toppings if preferred. Place back in the refrigerator until set again. Transfer to a sealable container lined with parchment paper and keep refrigerated or store in the freezer.

Makes 16-18 Truffles