



## RECIPES



1701 DARK CHOCOLATE  
ALMOND BUTTER BRITTLE DATE TRUFFLES

# 1701 DARK CHOCOLATE ALMOND BUTTER BRITTLE DATE TRUFFLES

*Makes about 20*

## INGREDIENTS

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100g almonds, toasted  
100g 1701 Dark Chocolate Almond Butter Brittle, roughly chopped  
150g Medjool dates, pitted and roughly chopped  
50g desiccated coconut  
10ml coconut oil, melted  
10ml cold water  
5ml vanilla extract

## OPTIONAL COATINGS

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Desiccated coconut  
Finely chopped pistachio nuts  
70% dark chocolate, melted and cooled

## METHOD

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Place the almonds in a processor and blitz until fine, but still with some texture.  
Add the 1701 brittle and blitz to break down.

Add the dates, desiccated coconut, oil, water and vanilla extract.  
Pulse until the mixture is well combined and starts to clump together.

Roll into walnut-sized balls, then toss in coatings of your choice. For the chocolate truffles, chill to firm up before dipping into cooled chocolate. Once coated, chill the truffles for at least 2 hours before serving.

*Suggestion: The truffles keep best stored in the fridge.*

