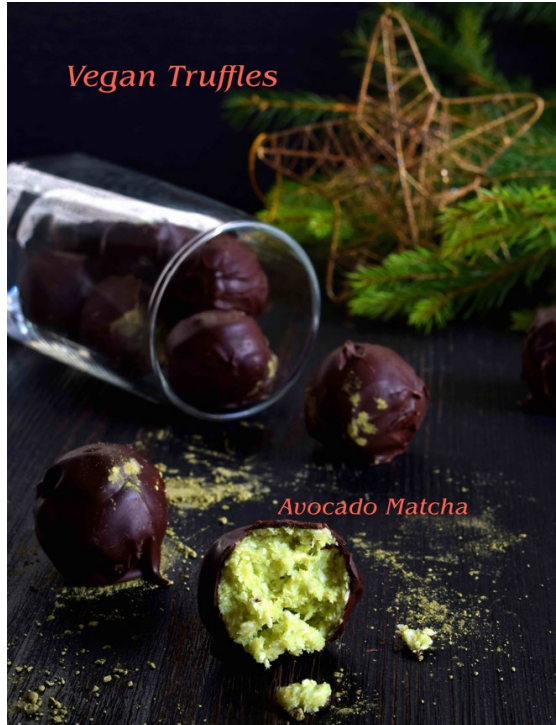


Vegan Truffles



It is Christmas, you have a little vegan and few other youngsters concerned about their own health and the planet.

This very simple recipe will satisfy everyone, homemade, in less time than queuing at the chocolate shop.

Ingredients

Truffe:

- 150 g Ripe avocado
- 150 g Cocoa butter or white chocolate*
- 3g Ceremonial grade Matcha tea
- 30 g Maple syrup or Honey

Shell:

- 150 g 85% dark chocolate
- 15 g Cocoa liquor

Directions:

Melt the cocoa butter in a double boiling pan, add the maple syrup the Matcha the avocado.

Blend all to obtain a very creamy paste.

Take it in a cool place for 3 hours or overnight to obtain the desired texture.

Make little balls with little scoop for meat balls or dough scoop.

In the boiler, melt the dark chocolate whisk in it the liquor, let it cool few minutes.

Plunge each a ball in the chocolate mix, it must be still liquid but cooler.

Set the covered ball in a cooking paper on a tray.

Take the tray back to the fridge until the coating is dry to firm up the cover.

Wrapped each ball or set each in a paper case.

Prepare a plate for serving or fill boxes. Enjoy.