



Ingredients:

- 1 cup + 12 hazelnuts
- 2 tbsp. cocoa powder
- 2 tbsp. agave syrup
- 1 tsp. vanilla extract
- pinch of sea salt
- 2 tbsp. dark chocolate chunks
- 1. Add 1 cup of hazelnuts into a food processor and blitz until chopped into tiny pieces.
- 2. Next, add the cacao powder, agave syrup, vanilla extract, sea salt and chocolate. Pulse until all the ingredients stick together. If the mixture is too dry, add 1-2 teaspoon of water.
- 3. Roll the mixture into bite-size balls and insert one hazelnut into the center of each ball.
- 4. Serve straight away or store in the fridge for later.