



Mocha Truffles

Prep: 10 mins Cook: 2 hours



Ingredients

Portions: 10

3 oz dark chocolate

2 tbsp instant coffee

$\frac{1}{3}$ cup full-fat coconut milk

2 tbsp almond butter

2 tbsp coconut sugar

2 tbsp cocoa powder, for dusting

pinch sea salt



Directions

- 1 Place the chocolate in a bowl and heat in a microwave until it starts to melt.
- 2 In a small pot, heat the coconut milk, along with the instant coffee and sugar until it begins to boil. Next, whisk in the almond butter with a pinch of sea salt until smooth.
- 3 Pour the hot coconut milk mixture into the bowl with the chocolate and stir gently and slowly until well combined.
- 4 Fix a layer of clingfilm over the top of the mixture, to prevent a skin forming, and chill in the fridge for 2 hours, until firm.
- 5 Lightly dust a clean surface with cocoa powder and roll a spoonful of the chocolate in it. Shape into balls and serve at room temperature. Store in the fridge.