

Minty Coconut Chocolate Truffles

Ingredients



3 cups unsweetened shredded coconut
1/4 cup Manawa Honey
1/3 cup rice bran or coconut oil
1 tsp mint extract. You can also use rosewater.
180g bitter-sweet dark chocolate, melted.

Method

Line a cookie baking tray with baking paper and set aside.

Place the coconut, honey, mint, and oil in a food processor and pulse until it comes together.

Transfer to a small mixing bowl and using your hands, squeeze the mixture into about small balls. You may find that the coconut mix is crumbly, this is normal. Take your time to make the balls and press them very firmly and treat with care.

Place the coconut balls in the freezer for about 15 minutes or until firm.

Melt the chocolate in your microwave or double boiler. Using two forks, roll each coconut ball in the chocolate until completely covered. Let the extra chocolate drip off the fork. Place the chocolate truffle onto the prepared tray and place

back in the freezer until the chocolate has hardened.

You can top the truffles with some extra coconut flakes before they harden. This step is optional.

Store in the refrigerator.

Recipe developed for Manawa Honey NZ

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