

Cocoa Nib Chocolate Truffles

Make approx. 20 truffles



- **3/4 cup** Belsy non dairy crème - www.maisonorphee.com
Found in the natural food section of your grocery store with milk beverage alternatives
- **350g** organic dark chocolate (70 - 85%), chopped;
Dairy-free versions are available such as Tropical Source
- **2 tsp** brandy or Kahlua or 1 tsp pure vanilla extract,
- **2 tsp** walnut oil, Maison Orphee's Périgord Walnut oil
www.maisonorphee.com Omega 3 rich, this oil tastes wonderful
- **2 tbsp** raw cacao nibs Adds a great anti-oxidant boost and/or crushed coffee beans, plus an additional **1/4 cup** crushed cacao nibs (slightly crushed if necessary) or chocolate flakes or finely ground dark Sumatra coffee beans, to roll the truffles in

To garnish:

- **1 oz** dark chocolate curls/flakes and small handful of fresh or dried berries

1. Heat the Belsy non dairy crème in a medium size saucepan over medium high heat until *just about* boiling.

Remove from the heat source. Stir in the walnut oil.

2. While hot, add the chopped chocolate, brandy and cacao nibs or coffee beans if using. Stir until completely melted.

3. Cover loosely and place in the fridge for a few hours or until the chocolate mixture is firm enough to shape into rounds.

4. Using two small teaspoons, shape the chocolate mixture into 1-inch balls, rolling with the palms of your hands and set on parchment paper.

5. Pour the crushed cocoa nibs or chocolate flakes onto a plate and roll each truffle to coat completely.

6. Refrigerate in an airtight container. Serve at room temperature garnishing with the chocolate flakes and berries. Fresh mint leaves are a nice touch as well ...



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