



Beetroot Truffles

Preparation time 15 minutes plus 1hr chilling

Ingredients

- 1 large ready cooked beetroot
- 1 large ripe avocado, peeled
- ¼ tsp vanilla extract
- 3 tbsp pure maple syrup
- 100g unsweetened cacao powder plus extra for dusting
- Desiccated coconut for dusting

Method

1. Put the beetroot, avocado, vanilla extract, maple syrup and half of the cacao powder into a blender or food processor. Process until well combined.
2. Add the remaining cacao powder to the blender and again process until well combined. Transfer the chocolate mixture to a small bowl. Cover and refrigerate for at least an hour.
3. Once chilled, scoop tablespoon-sized portions of the mixture. Roll in your palms to form balls - the mixture will be slightly sticky but should form balls easily.
4. Put some extra cacao powder and desiccated coconut on a plate and roll the chocolate truffles around in one or the other to coat.