



Spiced chocolate truffles

This recipe has been developed for Trade Aid by The Vegan Monster. Easy to make, this recipe creates a delicious **vegan** treat. Makes approximately 25 truffles.

Ingredients:

Filling:

100g	Almonds*
100g	Raisins*
1tsp	Freshly ground cloves*
1tsp	Freshly ground cardamom*
1-2Tbs	Cocoa powder*

For the chocolate glazing:

130g	Dark chocolate drops*
	wooden skewers

Method:

1. Soak almonds for at least 8 hours in water, then rinse and drain. After soaking, rinsing and draining, place the almonds with raisins and spices in a high-speed blender or food processor and blend until it forms a slightly crumbly dough.
2. Transfer to a bowl, sift cocoa powder into the bowl and stir to combine. The dough should be quite moist and easy to form.
3. Take little portions of dough and shape them into balls. Place in refrigerator while preparing the glazing.
4. For the glazing, melt the chocolate drops in a double boiler.
5. Place one ball at a time onto a wooden skewer and dunk it in the chocolate. Let excess chocolate drop off. Then place the wooden skewer upside down into a glass to let the chocolate set. Make sure that the truffles don't stick together (you may need more than one glass to have enough room).
6. When the chocolate glazing is set, take the truffles off. If you have some leftover chocolate, you can drizzle it over each truffle. Store in an air-tight container in the fridge and enjoy within about 4 days.

Tip: You can purchase whole cardamom pods and whole cloves and grind them at home for a more intense flavour.

***Find this ingredient at your local Trade Aid store or stockist.**

See www.tradeaid.org.nz/recipes for more recipes