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# Raw chocolate truffles

## Ingrediënten

- 50 g sweetened dried cranberries
- 200 cc coconut milk
- 15 g Gula Java Cacao
- 75 g almond flour
- 30 g of fine oatmeal

## Extra info

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### Recept geschikt voor:

15 stuks

### Moeilijkheid:

### Vorbereidingstijd:

minuten

### Bereidingstijd:

0 minuten

### Totale bereiding:

0 minuten

## Gebruikte producten

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De **Amanprana producten** die gebruikt zijn bij het maken van raw chocolate truffles

### Bereiding

Soak the cranberries for a little while in the coconut milk and puree them in a blender. Then add the cocoa powder, almond flour and oatmeal. Place in the fridge for half an hour to allow to harden. Roll 12-15 truffle-shaped balls between damp hands. Then roll them in a layer of grated coconut or crushed hemp seeds or dust with some cocoa powder (if you appreciate the bitter taste). Place back in the fridge and allow to harden for a couple of hours. Serve for breakfast, a snack or as a dessert. If you find them too 'moist' you can place them in an oven at 40°C (on some baking paper) to allow some of the moisture to evaporate. You can of course use a drying oven if you have one.

- [Vegetarian](#)