

## VEGAN CALIFORNIA PRUNES TRUFFLES

By Teresa Balzano

- Preparation Time:** 30 minutes + 1 hour rest
- Servings:** 8 people
- Ingredients:** 150 g California Prunes  
45 g coconut rape (desiccated coconut)  
45 g almonds or other dried fruit  
2 tbsp of bitter cocoa  
2 tbsp almond or soya milk, if required



### Procedure:

1. Put the California Prunes in a blender together with the almonds, coconut and cocoa and blend until the mixture is firm. If it is too hard and crumbles instead of compacting, add milk.
2. Blend until the mixture is smooth, homogeneous, compact and workable.
3. To make the truffles, take a spoonful of dough at a time and roll in your hands to form a small ball.
4. Roll the truffles in desiccated coconut or bitter cocoa powder until each is completely covered. Shake off the excess and place on a serving plate.
5. Store the vegan California Prunes Truffles in the fridge.