

Play Better! Feel Better! Practical Solutions for All Ages and Levels

Practice Booster Truffles

Servings:

12 to 15 truffles, dependent on your desired truffle size (these pack a big caffeine punch, so I keep mine small)

Ingredients:

Dates: 100 grams, finely chopped

Cashews: 55 grams
Hazelnuts: 45 grams
Cocoa powder: 10 grams

2 oz. shot of espresso at room temperature

Process:

- 1. Combine 2oz shot of espresso and dates in a bowl, mix well to make sure all dates are coated with espresso
- 2. Cover and place in a fridge for about an hour
- 3. After dates have softened, squeeze excess liquid from the dates, trying to leave them as dry as possible
- 4. Place dates, hazelnuts, cashews and cocoa powder in a food processor, or use hand blender, and mix to a desired consistency (I prefer the mix to be a little chunky)
- 5. Place contents in a bowl and refrigerate for 6 or more hours (overnight is best)
- 6. Take the mix out of the fridge and using a spoon take small amounts (your desired portion) of the mix and roll each spoonful in your hands.
- 7. Place in a flat container, and store in the refrigerator for up to 1week.

Enjoy! Victoria

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