

RAW TRUFFLES

This is a quick and easy recipe for a truffle from just three ingredients. Just whip together in the food processor and enjoy with the white Tassel Ridge Winery Prairie Snow sipping wine or the dessert wine, Tassel Ridge Winery Finalé Premier Red.

Equipment

Food processor

Ingredients:

3/4 cup	raw walnuts or almonds
1/4 cup	raw chocolate powder
3/4 cup	pitted medjool dates or raisins

1. Place ingredients into food processor. Process until the mixture is a soft and sticky consistency.
2. Form into balls.
3. Refrigerate briefly. Enjoy!

Variations:

Add about anything you think you'd like: vanilla, cinnamon, etc. Use different nuts, such as hazelnuts or pecans. Roll balls in shredded coconut, chocolate powder, grated nuts – be creative!

Editor's Notes 1. Raw chocolate powder is available online and at some health food stores. You can substitute cocoa powder for Raw chocolate, but it will not be “really, truly” raw. 2. Medjool dates are available online and at specialty stores. Other types of dates may be substituted, but taste as you to – you may need to add more if you use a smaller or less sweet variety.

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