



Chestnut Truffles , 9 servings



- 400 g raw chestnut or 200 g boiled and peeled
- 2 tbsp peanut butter
- 125 g dates, pitted
- ½ tsp cinnamon
- 3 tbsp water
- 140 g bitter chocolate

<b>Kcal</b>	243
<b>Protein</b>	4
<b>Fat</b>	11
<b>Carbs</b>	34

- 1.If you are using raw chestnuts, scratch the curved side and boil for about 25minutes and peel them. Skip this step if you are using boiled and peeled chestnuts.
- 2.Put the chestnuts, dates, cinnamon, peanutbutter and half of the water in a food processor, pulse them until you get a paste with small particles. If it doesnot come to a paste consistency, add remaining water. Rest for about 20minutes in a refrigerator.
- 3.Melt the bitter chocolate in a microwaveat 700W for about 80 seconds, stir itthrough halfway.
- 4.Take a scoop of the mixture with a cookie scoop and form a rectangular orball shape in your hand. Dip the pieces you get into melted bitter chocolateand cover all sides. Transfer them into a tray lined with waxed paper.
- 5.Rest them for about 2 hours in a refrigerator. Serve them when it cools down