

Vegan fruit balls (makes 20-25)

Ingredients

100 g dried apricots
50 g dried figs
50 g dried dates
50 g cashew nuts
50 g VIVANI Fine Dark Chocolate with Orange
100 g peanut butter
4 tbsp apricot juice (40ml)
150 g VIVANI 'Rice Choc' Cooking Chocolate
a little almond flour (if needed)

Preparation

Chop the dried fruit, cashew and chocolate into small pieces (or whizz them in a food processor). Stir the peanut butter and then mix in. Finally, add the juice and mix until you have a smooth, uniform consistency. (If the consistency of the mixture isn't right, add some almond flour or more juice as appropriate.) Chop into walnut-sized pieces, knead repeatedly in your hands and then roll into balls.

Take 100 g of the cooking chocolate and chop coarsely. Melt in a bain-marie, without overheating it. Chop the remaining 50 g very finely and stir in, having removed the bowl from the bain-marie. Let it melt.

Dip the balls into the melted chocolate and place on a cooling rack.