

Raffaello



Raffaello

For 15 to 20 pieces:

1 cup raw cashew nuts, soaked for 2-3 hours
3-4 large soft dates
2 tablespoons maple syrup/raw sugar, to taste
2 tsp vanilla essence/amaretto
1 tablespoon coconut butter (optional), melted
2 tablespoons coconut flakes
juice of half a lemon/orange
zest of a (bio) lemon/orange

Blend all ingredients using a blender/food processor until it becomes a fine paste then form small balls with wet hands. Roll each ball into the coconut flakes.

Refrigerate for at least half an hour before consuming. They will melt in your mouth!