

HEALTHY FERRERO ROCHER



Makes: 12
Prep: 10 mins
Cook: 0 mins



Nutrition per 1
ferrero rocher:
91 kcal
8g Fats
6g Carbs
2g Protein



WHAT YOU NEED

- 1 cup (135g) + 12 hazelnuts
- 2 tbsp. cocoa powder
- 2 tbsp. agave syrup
- 1 tsp. vanilla extract
- pinch of sea salt
- 2 tbsp. dark chocolate chunks

WHAT YOU NEED TO DO

Add 1 cup of hazelnuts into a food processor and blitz until chopped into tiny pieces.

Next, add the cacao powder, agave syrup, vanilla extract, sea salt and chocolate. Pulse until all the ingredients start to stick together. If the mixture is too dry, add 1-2 teaspoon of water.

Roll the mixture into bite-size balls and insert one hazelnut into the centre of each ball.

Serve straight away or store in the fridge for later.

