Choco Coco Chocolates

NIBBLEDISH CONTRIBUTOR

Ingredients

serving 30 chocolates

- 15 rusks
- 3 glasses of oat milk
- 3 tbsp of brown sugar
- 14 tbsp of coconut flour
- 10 tbsp of cocoa
- one hazelnut for each chocolate

- 1/2 glass of oat milk
- 70g of chocolate (75% cocoa)

- a pinch of cinnamon
- a pinch of salt

for the sacher version, add

- 2 small glasses of borsci whiskey or rhum
- 3 tbsp of coconut flour

- 3 tbsp of orange jam

Instructions

Put the rusks, three glasses of milk, the brown sugar, the coconut flour, 8 table spoons of cocoa in a large bowl and mix well.

Meanwhile in a small pan let melt on low heat, 1/2 glass of oat milk and the chocolate.

When the chocolate is melted, pour it in the bowl, and mix well again.

Let rest the dough in the fridge for about 30'.

Take a large plate and put on it 2 table spoons of cocoa, it's for the breading of the chocolates.
Take the dough and make small balls (about 3cm in diameter) put in the middle of the ball the hazelnut, then flour it in the cocoa.

When you have finished, let rest the balls in the fridge for about two hours.

For the sacher version, use the coconut instead of cocoa, and for the filling use the orange jam.