

@Chirkolateur\_Food

100 % RAW

VEGAN

## DIVINE CARAMEL PRALINES

### Ingredients for 10 pralines:

- 100 g dates
- 45 g almond butter
- 2 tbsp coconut milk

### For the chocolate-glaze:

- 40 g 99% dark chocolate (cocoa powder or raw cocoa nibs work as well)
- 1 tsp coconut oil
- chia seeds, cocoa nibs, walnuts for decoration

1. Blend all the ingredients together and let them rest at least 30 minutes in the fridge
2. Meanwhile prepare chocolate glaze over water bath
3. Form little balls in form of a praline
4. Drench every praline in the chocolate glaze (I used a fork to let the redundant chocolate drip down)
5. Decorate with chia seeds, walnuts, cocoa nibs or whatever you like

*I hope you enjoyed my recipes.  
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it and connect with my on my  
blog!*

*I would love to meet you!*

*Stay healthy!*

*Loveeeeeee,*

*Olga*

