

# SWEET POTATO TRUFFLES



Preparation time: 15

Cooking time: 15

## Preparation

1. First, toast the hazelnuts and sweet potato in the oven at maximum heat until they are fork tender.
2. For the truffles with carob flour, put half the toasted hazelnuts, half the cinnamon, a pinch of salt and the flour in the blender and then blend.
3. Add half the pitted dates and half the sweet potato. Blend again so that the mixture is even and smooth.
4. To prepare the mixture for the oat truffles, follow the same steps as for the carob truffles.
5. To make the truffles, simply take a small mound of the mixture and roll it into balls. The ones we have prepared with carob will be coated in toasted almonds and the oat ones in cocoa.
6. Just serve them with a drizzle of condensed milk or melted chocolate.

Tip: You can also shape them into biscuits and bake them in the oven for 10 minutes at 190 degrees, this way you will get a great snack.

Ingredients used in this recipe: 500g sweet potato, 50g oat flour, 50g carob flour, 100g raw hazelnuts, 30g cocoa powder, 360g crocanti, 30 dates, a teaspoon of cinnamon and a pinch of salt.