

DATE AND HAZELNUT LOLLIES



Ingredients (For 4 people)

- 120 g dates
- 80 g ground hazelnuts
- 2 tbsp grated coconut
- 1 knife tip of cinnamon
- 50 g dark chocolate
- Lolly sticks
- Fancy sugar

Preparation:

Pit the dates and finely chop them.

In a mixing bowl, combine the dates, crushed hazelnuts, coconut and cinnamon to obtain a homogeneous mixture.

Gather a bit of the mixture with a spoon and roll it between the palms of the hand to form a small ball. Repeat the operation until there is none left.

Melt the chocolate in a double boiler.

Dip the end of each lolly stick in the dark chocolate, then in each ball, to form lollies. Leave to chill for 30 minutes in the refrigerator.

Warm the rest of the chocolate and dip the lollies in it one by one. Garnish with the fancy sugar.

