



PLEASURABLE PISTACHIO BALLS

with Choc-o-lotta



Servings: 10 Balls ⌚ Less than 10 minutes

HOT HOT HOT

Inside Tips: Don't over process the pistachios and cacao nibs so that they can add crunchiness to the texture.

WHAT YOU NEED

Ingredients

- 1/3 Cup Choc-o-lotta Dilettoso Mix
- 1/4 Cup Unsalted Pistachios
- 3 Jumbo Medjool Dates
- 2 Tablespoons Chia Seeds
- 1 Tablespoon Cacao Nibs
- 1 Tablespoon Hemp Seeds
- 1 Tablespoon Almond Butter or Cashew Butter
- 1 Tablespoon Water
- 1 Tablespoon Extra Pistachios, Crushed

HOW TO DO IT

1. **USE** a food processor on high speed, to crush your Medjool dates.
2. **ADD** pistachios and cacao nibs, to the food processor. Pulse a few times, until they are chopped. Do not over process them, you want them to be crunchy.
3. **TRANSFER** everything to a bowl where you will add your Choc-o-lotta Dilettoso Mix, hemp seeds, chia seeds, one tablespoon of almond butter, and one tablespoon of water.
4. **COMBINE** with a spoon, then use your hands to create a nice dough.
5. **MAKE** small balls, using your hands and top each of them with crushed pistachios.
6. **REFRIGERATE** for at least 30 minutes, and enjoy! They could last up to five days, but they simply won't; they are just too delicious, light, and healthy.

Buon Appetito!