

## DATE CHAROSET BONBONS (PHILIP WILTSHIRE)

Parve and Pesach Friendly, these charoet bonbons are simple to make and are a filling desert or lunchtime snack. These are something my mother likes to make all year round and are a simpler version of Kurdish Charoet (Halich) which includes a mix of figs, and other nuts in addition the dates and walnuts; a recipe of which can be found in the Jewish Cookbook by Leah Koenig.

INGREDIENTS	STEPS
300G OF DRIED PITTED DATES	1. In a food processor, place the pitted dates and the walnuts; blend until mixture resembles a mortar.
300G OF HALVED WALNUTS	2. Add the sugar, cocoa powder and almond butter to the mixture and blend until an equal consistency throughout.
2 TABLESPOONS OF ALMOND BUTTER	3. If you are able to press some of the mixture in a tablespoon and it stays in the spoon when held vertically then its ready to press into bon bons, if not add more almond butter and blend
A TABLE SPOON OF COCOA POWDER	4. When at the right consistency take a tablespoon of mixture and press into ball shapes and cover with ground almond or coconut, repeat until the mixture is used up. Avoid rolling in your hands instead of pressing as this will break the mixture up again.
A TABLE SPOON OF SUGAR	5. Add each bonbon to a tray or Tupperware container and leave in the fridge overnight. This will help with keeping the bonbons shape when enjoying them.
A BAG OF GROUND ALMOND OR DESICCATED COCONUT FOR COVERING	6. Store in the fridge and eat within a week.