Medjool Dates and Tequila Truffles

Recipe by Chef Bianca Castro

These truffles, with a slight tequila flavor, can be used as a starter or dessert at a gathering with family and friends.

Ingredients:

Purepalm Fresh Medjool Dates 1 cup
Pecans or walnuts ½ cup
Tequila or Mezcal 2 oz

Process:

- Remove the seeds from the dates.
- In a processor or blender, start to beat the dates piece by piece.
- Add the liquor or vanilla
- Add the walnuts
- Once there is a uniform mixture, make uniform balls by hand
- Pass it through the nuts so the truffles get covered.

