

# Ginger Zinger Balls

Prep: 20 mins  
Serves: 20 balls  
GF, DF & V

I'm such a fan of ginger; it can add enticing flavour to savoury and sweet dishes. It pairs nicely with the dried berries and nuts. Ginger is anti-inflammatory. Goji berries are high in antioxidants. Pistachios contain heart-healthy fats, protein, fibre and a nice amount of potassium, which is great for blood pressure control.

## Ingredients

- 1 cup raw unsalted macadamias
- ½ cup raw unsalted pistachios
- ¼ cup goji berries
- 1 cup medjool dates
- 1-2 tbsp ginger, finely grated
- 150 G dark vegan chocolate for melting

## Method

Place the macadamias, pistachios, goji berries and ginger into the food processor. Mix until combined and sticky. Roll into 20g balls and place on a tray lined with baking paper and freeze for 1 hr.

When you are ready, melt the dark vegan chocolate in a heatproof bowl over a pot of boiling water. Remove from heat. Remove balls from freezer, coat each one in the chocolate mixture and place back in the freezer.

These will keep in the freezer for two months.

