

## Goji Berry Cashew Chocolate, Turmeric Almond Protein Ball



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Peter Kuruvita

- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Immunity Inspired by Tea Recipes
- Festivities Name  
Autumn  
Spring  
Winter

### Used Teas



Red Rooibos  
Chocolate, Turmeric,  
Ginger & Almond

### Ingredients

#### Goji Berry Cashew Chocolate, Turmeric Almond Protein Ball

- 45g vegan macadamia chocolate
- 45g 65% vegan chocolate
- 50g organic apricots dried and diced
- 1 cup raw macadamia nuts (or any mix of nuts / seeds preferred)



- 1 tbsp. toasted cashew nuts
- 50g crystalized ginger
- 1 tsp. crushed Dilmah Red Rooibos Chocolate, Turmeric, Ginger And Almond Tea
- 1 1/2 tsp. raw cacao powder
- 15 soft medjool dates, pitted
- 1/2 tsp vanilla extract

## Methods and Directions

### Goji Berry Cashew Chocolate, Turmeric Almond Protein Ball

- In a food processor, pulse nuts of choice until broken down, but not too finely. This will help break down the nuts a little more easily.
- Add the remaining ingredients and pulse until a sticky dough forms. If the mixture is too wet, add additional nuts, or oats. If the mixture is too dry, add a teaspoon of warm water or nut butter to help the mixture along. Here you can add additional spices if you like it more flavourful as well!
- Roll mixture into small balls and coat with coconut shreds if you'd like.
- Store in an airtight container in the fridge for up to 5 days.

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