



Chocolate Coconut Rough

For 12 discs, 5cm (2.5 inch)

40 grams (1.5 oz) dark chocolate
80 grams (1/3 cup) coconut oil
2 tablespoons maple syrup
100 grams (1 1/4 cup) ground coconut

Instructions

1. Melt the dark chocolate, oil and maple syrup: add 1 cm of water into a small saucepan, then place a ceramic or metal bowl on top. Break the chocolate into pieces and place them in the bowl with the coconut oil and maple syrup. Bring the water to a boil and stir until melted and smooth. Making sure no moisture gets into the bowl.
2. Put the grated coconut in a medium-sized bowl. Pour over the melted chocolate. Mix well.
3. Press the mixture into silicone chocolate molds. Alternatively, to make discs, line muffin moulds with paper liners and press the mixture into the base, about 1.5cm (1/2 inch) thick.
4. Refrigerate until the chocolate has hardened.