

Season to taste

A JOYFUL HOLIDAY CAMPAIGN

Pinnis

🕒 15 minutes



INGREDIENTS

200g ground oats (or flour)
55g coconut oil (or butter)
160g almonds
90g pistachios
1 tablespoon fennel (saunf)
100g sultanas
75g flaxseeds
260g pitted dates

Additional notes

A pinni is an Indian snack traditionally eaten in the winter months, they're packed full of flavour and nutrition and are great for an energy boost. Recipe by Made in Hackney social media assistant Nav Juty.

METHOD

Put the ground oats and coconut oil in a pan and lightly toast for a few minutes.

Soak the dates in boiling water.

In a blender add the almonds then pour into the pan.

Blend the pistachios and add to the pan.

Sprinkle in the fennel, sultanas and pitted dates.

Mash up the soaked dates with a fork and add to the pan.

Stir for a couple of minutes.

Make into ball shapes with your hands.

Enjoy with a mug of chai.