

## **Delicious Christmas vegan balls with Violife creamy**



**Prep time:** 10 minutes

**Serves:** 4

### **Ingredients:**

- 200g violife creamy with original flavour
- 200g violife creamy with tomato and basil
- 200g violife creamy with herbs
- 200g violife creamy with cucumber and dill

### **Directions**

1. Using your hands, shape small balls with the violife creamy flavour of your liking (each creamy tub of 200g makes about 6-7 balls). Then roll them in the mix of your preference. Refrigerate covered until ready to serve.
2. Check out some cool ideas below.
3. violife creamy with original flavour covered with chopped almonds and smoked paprika.
4. violife creamy with tomato & basil covered with sliced basil, fried onions and sundried tomato or with sliced chillies and rosemary.
5. violife creamy with herbs covered with sliced parsley, chives and almonds.
6. violife creamy with cucumber & dill covered with sliced dill, parsley and lemon shavings.