

Cranberry & Almond Chocolate Truffles

Thermomix is delighted to be a part of the Lancewood stand at The Cake and Bake Show in Cape Town. Using the TM5 Thermomix, our consultant will be working with Lancewood to produce these decadent truffles. Visit Lancewood, stand 240 at the Cape Town ICC between 10h00 and 19h00 on 29 and 30 November 2014 to view the new TM5 in action. For a banting option, watch our FB page.

Makes: about 30 truffles

Total Preparation time: 1 hour 20 mins including shaping and refrigeration

Ingredients

- 80g 80% dark chocolate, broken into pieces
- 25g cranberries
- 25g nibbed almonds – see note below to chop your own
- 1 x 230g Lancewood cream cheese or mascarpone



Method

1. Place 40g dark chocolate into TM bowl. Grate **5 – 7 sec/speed 8**. Set aside.
2. Place cranberries into TM bowl. Chop **2 sec/turbo**. Repeat if necessary. Cranberries should be finely chopped. Set aside.
3. Place remaining 40g chocolate into TM bowl. Chop **5 sec/speed 8**. Melt **2 min/50°C/speed 0.5**.
4. Add cranberries and nuts followed by cream cheese. Mix **10 sec/reverse/speed 4**. If necessary, scrape down sides of bowl and repeat until all combined.
5. Refrigerate for 1 hour. Roll into walnut sized balls then roll into grated chocolate, or ground almonds. Refrigerate until serving.

Cook's notes

- Use whole nuts of your choice and chop with the cranberries.
- Add 30 – 40g dark brown sugar or honey with the cream cheese to sweeten.
- Use a lower percentage chocolate for a sweeter truffle.
- Try different combinations such as:
 - Cherries, dark chocolate and almonds
 - White chocolate, pecan and apricot
 - Dark chocolate, almond and mixed citrus peel
 - White chocolate, pistachio and cranberry

thermomix


PORT-A-KITCHEN
An extra pair of hands in the kitchen

Tel: 011 974 1171

www.sathermomix.com