



Wagon Wheel Christmas Truffles



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR COOKING TIME: 10 MINUTES
PLUS CHILLING TIME



SERVES: 14

Ingredients

180g butter
1tbsp golden syrup
250g plain biscuits
¼ tsp nutmeg
2 tbsp raspberry jam
14 white marshmallows
180g dark chocolate, chopped
30g coha
Freeze-dried raspberries, crushed

Method

To make your Wagon Wheel Christmas Truffles, place the butter and golden syrup in a small saucepan and place on a low heat, Induction level 3 until butter is melted. Mix well to combine.

Break the biscuits into pieces and place into a food processor & process to a fine even crumb. Add the nutmeg and melted butter mix and continue to process until blended.

Spread the raspberry jam all over each marshmallow. Place some biscuit crumb mix into the palm of your hand then place a marshmallow on top.

Spoon more biscuit crumb mix over the top & carefully mould the biscuit mix around the marshmallow squeezing firmly & shaping into a ball. Chill until completely firm, overnight if possible.

Combine the chocolate & coha in a small saucepan and place over a low heat, Induction level 1. Pour the chocolate into a glass or jug. Place a bamboo skewer into the centre of a chilled biscuit ball & carefully dip in the chocolate to completely coat.

Place onto a tray lined with baking paper, remove the skewer and sprinkle with crushed dried raspberries. Repeat to coat all the biscuit balls. Allow the chocolate to set before serving.

Notes

These truffles can be made a few days before serving and stored in an airtight container in the refrigerator.