

## Recipe DUCKS TRUFFLES

Ref No. ANP045

### INGREDIENTS:

220g white chocolate  
230g dark chocolate  
180ml double cream  
100g **DUCKS MACADAMIAS NUTS**, finely chopped  
100g **DUCKS NUTS FLAKED ALMONDS**,  
roughly chopped  
100g **WINN RED** or **MULTI GLACE CHERRIES**,  
finely chopped

### METHOD:

Break the white and dark chocolate and place into separate bowls. Heat the cream over medium heat and bring to the boil. Pour 60ml of cream into the white chocolate and pour the remaining cream over the dark chocolate. Allow to stand for 4-5 minutes. Stir each with a separate wooden spoon until smooth and allow to cool at room temperature. Refrigerate for 10 minutes, stirring occasionally.

Line a baking tray with baking paper. Chop the nuts and cherries and place onto three separate plates. Take a teaspoon of the truffle mixture and gently shape into balls by rolling in the palm of your hand. Repeat until all truffles are rolled. Using a kitchen skewer or toothpick pierce each truffle and roll into the nut and cherry pieces.

The truffles can be kept refrigerated for several days before serving. To serve place into individual Bon Bon size paper cases.

