

FOUR CHRISTMAS TRUFFLES

PORT & PRUNE TRUFFLES (Makes 60)

This stonkingly rich recipe from Jo Segar is definite festive fare. The combo of fruity prunes, dark chocolate and port is an absolute winner.

Ingredients:

- 375 grams dark chocolate
- 200 grams of butter
- 20 prunes, roughly chopped
- ¼ cup of port
- 3 cups of icing sugar
- Chocolate for dipping



Melt the chocolate and butter on a very low heat in a double boiler. Soak the prunes in the port for ½ an hour to plump up. Mix all together with the icing sugar until well combined and pop it in the fridge for an hour to firm up. Roll it into small balls and put them on a foil lined tray. Freeze them until really solid and then dip them in melted chocolate, shaking off the excess and then putting them back on the tray to set. When they've set store them in a sealed jar in a cool place. Don't store them in the fridge or they will sweat. They keep well but if you want to leave them in the freezer and dip them as you need them this also works – less tempting to eat them too.

RUM & RAISING TRUFFLES (Makes 50)

This is my Mum's recipe from way back and is my favourite. Me and my sister got quite giggly on the fumes when we rolled these for Mum as kids (we weren't eating any of course). It doesn't have much butter in it so it's not oily in the mouth and the generous slosh of rum, raisins, dark chocolate and coconut is hard to beat. Raisins are underrated – not as sexy as cranberries or blueberries but don't judge a book by its cover, they add a beautiful flavour to the truffles. These truffles keep really well in the fridge if you hide them.

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Ingredients:

- 6 Tablespoons of dark rum
- 6 Tablespoons of chopped raisins
- 450 grams of dark chocolate
- 3 egg yolks
- 75 grams of butter
- 1 ½ cups of icing sugar
- Coconut for coating
- Chocolate for coating (optional)



Chop the raisins and soak them in the rum for 10mins (I usually leave them for at least half an hour). Melt the chocolate gently and mix in the egg yolks, butter, icing sugar, raisins and rum. Chill for 30 or 40 minutes and then roll into balls. Wash your hands then roll them in coconut while they're still tacky. Put the tray in the fridge to set and then pack them into clean jars and store in the fridge. The recipe says dip in chocolate before rolling in coconut but this is just another step and to be honest they don't need it.

RAW MINT & CHOCOLATE (COURTESY OF NICOLA GALLOWAY)

When we talked Christmas Truffles with food blogger and author Nicola Galloway she suggested that nothing screams Christmas like the combination of chocolate and mint and suggested we give these a try. They are rich and sweet despite the omission of sugar. Sign up for Nicola's [Homegrown Kitchen](#) weekly blog for more great recipes.

Ingredients:

- 1 cup medjool or dried dates
- 1 cup of raw cashews
- 1 cup dessicated coconut
- ½ cup raw cacao (or plain cocoa powder)
- 1 tbs cacao nibs
- ¼ tsp salt
- 1 tsp natural peppermint essence
- 2 tbs virgin coconut oil



- 1 If using dried dates, chop roughly and place in a jug and cover with boiling water. If using medjool dates then de-stone and chop roughly.
- 2 In a food processor, process the coconut and cashews to a fine meal. Add cocoa, cacao nibs and salt and blitz to combine. Then add the dates (draining first if soaked), peppermint essence and coconut oil and process until well combined.

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- 3 Roll in to small balls and refrigerate for 1 hour before serving. Dust with a little cocoa powder to serve.

JESS'S MUM'S TRUFFLES

Christmas isn't Christmas in Jess's household if Mum doesn't make these truffles ready for the festive scoff. They are fruity and sweet, just perfect if you prefer your truffles without chocolate.

- 150g butter
- 1 cup of sugar
- 1 cup chopped dates
- ½ cup raisins or sultanas
- 1/8 tsp salt
- 1 beaten egg
- 2 ½ cups Rice bubbles
- coconut for coating



Put the butter, sugar, fruit, salt and egg in a pot and bring to the boil. Boil for 3 mins stirring well until it is thick and bubbly. Take off the stove and leave to cool until it is comfortable to handle. Add the rice bubbles and mix until well combined. Take out little scoops and shape into balls. Roll in coconut and chill for at least 1 hour before eating. Try adding some chopped apricots in place of some of the dates if you want to try something different.

*Merry Christmas from the
Country Trading Team*

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