



NOEL

Chocolate Cherry Truffles

(Makes about 20-25 pieces)

Make these delicious fudge truffles to enjoy as an after dinner treat or pop them into a Bonne Maman jar, tie with ribbon and label for a delectable homemade gift. They are so simple to make and the results are truly delicious!

Ingredients

60g dried black cherries
4 tbsp Bonne Maman Black Cherry Conserve
1 tbsp Cointreau or fresh orange juice
150g milk chocolate, roughly chopped
50g dark chocolate, roughly chopped
200g condensed milk (this is about half a 397g can, the remainder will freeze)
75g unsalted butter, diced

Method

1. Put the dried cherries in a bowl and stir in the Black Cherry Conserve and liqueur or orange juice. Leave to soak for at least a couple of hours or preferably overnight.
2. Lightly grease and line a shallow container, roughly 15 X 1cm and about 4cm deep, with baking parchment.
3. Put all the chocolate in a saucepan with the condensed milk and butter. Stir over a gentle heat until the chocolate has melted, and the mixture is smooth. Stir in half the soaked cherry mixture. Increase the heat to a simmer and simmer gently, stirring, for another 2-3 minutes. The mixture should have thickened to the texture of softly whipped cream.
4. Carefully pour the hot mixture into the prepared container and dot the remaining soaked cherries evenly over the top, pushing them a little way into the chocolate.
5. Cover with cling film and pop in the freezer for 2 hours to set. Mark into bite-sized squares with a sharp knife after about 30mins of chilling.
6. Using a sharp knife, cut the truffle into pieces and keep covered in the fridge or freezer. To give as a gift, pop each piece of truffle into a petit four case and into air-tight jars or containers. Keep chilled.

How to decorate:

- The truffles will keep in the freezer for up to 3 months so why not double the recipe, use a whole can of condensed milk and have delicious truffles to enjoy well into the New Year. You can eat them straight from the freezer as the mixture never completely hardens.
- Other fruit flavours also work really well – try dried apricots with Apricot Conserve, dried figs with Fig Conserve or dried blueberries with Wild Blueberry Conserve.