



NOEL

Vegan Chocolate Cherry Truffles

(Makes about 20-25 pieces)

Enjoy Vegan Chocolate Cherry Truffles 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

45g dried black cherries
2 tbsp Bonne Maman Black Cherry Conserve
1 tbsp Cointreau or fresh orange juice
50g vegan dark chocolate, roughly chopped
45g vegan milk chocolate, roughly chopped
60ml non-dairy milk, such as soya
75g coconut oil
225g icing sugar
60g cocoa powder

Method

1. Line a shallow container, roughly 15 x 18cm and about 4cm deep, with baking parchment.
2. Soak the dried cherries in the Bonne Maman Black Cherry Conserve and the Cointreau as above.
3. Slowly melt together the coconut oil and vegan chocolate. Stir until smooth.
4. Then beat into the icing sugar and cocoa powder with the non-dairy milk, such as soya.
5. Mix in half the cherry mixture and spoon into the lined container.
6. Level the top and stud with the remaining cherries.
7. Chill for about 30 mins until set then cut into bite-sized pieces. Keep chilled or frozen. Makes about 25 pieces.

Cook's Tips

- The truffles will keep in the freezer for up to 3 months so why not double the recipe 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.