

# Chestnut Chocolate Truffles

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*Truffles are traditionally made with double cream, but in this recipe, it's the chestnuts that enrich them and give them flavour. This is also a much easier recipe than you might think - perfect for Christmas presents.*

## Ingredients:

350g dark chocolate  
450g tinned chestnuts, drained  
6 tbsp. butter  
100g caster sugar  
4 tbsp. alcohol of choice - amaretto is tasty, but brandy, orange liquor or even sherry would work  
1 tsp. vanilla extract

## Directions:

1. Break up the dark chocolate and place into a bowl. Suspend the bowl over a pan of simmering water. Melt the chocolate.
2. Meanwhile, blend the chestnuts in a food processor until smooth.
3. In another bowl, beat the butter and sugar together until pale and fluffy. Beat in the alcohol and vanilla, then carefully stir in the chestnut puree.
4. When the chocolate is melted, stir it into the chestnut mixture. Once combined, pop into the fridge for 10 minutes to chill.
5. To make the truffles, pinch off or use a spoon to roll truffle mixture into balls around 2.5cm in diameter. Roll in your choice of coating - cocoa powder, icing sugar or chopped nuts. You could also dip the truffles into melted chocolate - to make this easier, make sure the truffles are cold - that way, they won't melt in the warm chocolate.
6. Leave the truffles to set in the fridge and to present them, pop them into cellophane bags.

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