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Chocolate Fruit Mince Truffles

Makes approximately 36, depending on size

A fun way to present truffles is to pop them onto skewers then place in cellophane bags so they look like cake pops. Rolled in different coatings, such as chopped nuts or coconut, these truffles make a great edible Christmas gifts.

- 1 ½ cups blanched almonds
- 2 cups prepared Kiwi Christmas Fruit Mince
- ¼ cup crystallised ginger, chopped
- 150g dark chocolate, melted, to coat
- 1 cup walnuts toasted and chopped, or desiccated coconut, or chocolate sprinkles, to dip

1. Place almonds in a food processor and process to chop. Add fruit mince and ginger and process until mixture forms a thick textured paste
2. Roll paste into even sized balls. Dip balls in melted chocolate, to coat and while still wet, roll in coating of choice
3. Place on a baking paper lined tray to set.
Pop on sticks to serve, if desired