



CREAMY ORIGINAL CHOC TRUFFLES

Prep. time 5 minutes | Chill for 1 approx. hour

These delicious vegan chocolate truffles make the most of our handy ambient 170g Original Creamy Sheese which can be used straight from the tub without the need for refrigeration. Perfect for your Christmas spread (but enjoyable all year round) they're a little treat that we hope you enjoy as much as we did!

Ingredients

170g Bute Island Original Creamy Sheese (1 small tub)
303g Icing sugar
230g Semi-sweet chocolate (melted)
1¼ Tea spoons vanilla essence
Ground nuts, unsweetened cocoa or toasted flaked coconut

Cooking Method

Being ambient, you can use the 170g Original Creamy Sheese straight from the tub without refrigeration, but if it has been chilled rest it out of the fridge until it reaches roughly room temperature, then gradually add the icing sugar, beating until well blended.

Add the melted chocolate & vanilla and mix well.

Refrigerate for about 1hr.

Now shape the mix into truffles (about 2.5cm balls) and coat in the nuts, cocoa or coconut. Chill well before serving & enjoy!

You can also try dipping them in melted chocolate, and allow to go hard for an extra special decadent treat!

