

# White Truffles

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## Ingredients:

**12 Dried Australian Apricots** (they give a better flavor than the Turkish)

**250g Snowettes**

**155g Slivered Almonds**

3 Tbsp Brandy or Orange Liqueur

4 Tbsp Cream

## Method:

Cut apricots into tiny pieces and place in a bowl with the brandy or liqueur, stir and leave for 30 mins.

Melt the chocolate. Add the cream, apricots and any brandy remaining.

Transfer to the fridge until firm enough to handle.

Meanwhile toast the almonds until lightly browned, Chop into small pieces.

Roll teaspoonful sized amounts of mix into balls and roll into the almonds. If the mix softens, you can refrigerate it again to firm it up.

Keep refrigerated.