



White Chocolate and Macadamia Nut Truffles

½ cup roasted macadamia nuts, chopped

330g white chocolate *Tim Tams* (or similar biscuit)

225g softened cream cheese

60 ml Macadamia Nut Liqueur (or Baileys, Frangelico or something similar)

250 – 300g milk chocolate, melted

80g white chocolate, melted (for drizzling)

1. Chop and roast macadamia nuts in the oven until just browned
2. Crush biscuits into fine crumbs
3. In a bowl, thoroughly combine biscuit crumbs, liqueur, cream cheese and nuts
4. Place in the fridge to firm up (at least 30 minutes)
5. Roll mixture into small balls, place on a lined tray and return to the refrigerator for another 30 minutes
6. Place milk chocolate in a small heatproof bowl and sit on top of a small saucepan of simmering water. Melt the chocolate and stir with a dry, metal spoon until smooth
7. One by one, drop the balls into the melted chocolate and use a toothpick to coat them and lift them out of the chocolate – allowing the excess chocolate to drip off.
8. Transfer the balls to a lined tray and refrigerate once again until the chocolate has set
9. For the finishing touch, melt the white chocolate and place in a piping bag OR place the chocolate in a snap lock sandwich size bag. Place in the microwave and heat for short lengths of time until the white chocolate is runny. Carefully snip the very end off the snap lock bag and drizzle the white chocolate over the truffles for an impressive effect

****NOTE****

You can get a little experimental with this recipe and try different combinations of nuts, chocolate biscuits and liqueurs. For example, make Choc Hazelnut Truffles by using original milk chocolate *Tim Tams*, chopped hazelnuts and Frangelico liqueur!

These Truffles **MUST** be stored in the fridge.