



Haigh's Spiced Chocolate Truffles

Preparation time: 1 hour | **Refridgeration time:** 4 hours | **Makes:** 50

220ml Cream

440g Haigh's Dark Chocolate Pastilles

100g Haigh's Drinking Chocolate

1 pinch ground cardamom

1 pinch ground cloves

1 pinch ground star anise

1 pinch ground cinnamon

1. Place the chocolate in a large glass mixing bowl.
2. Place cream in a saucepan, bring to the boil and immediately remove from the heat.
3. Pour the cream over the pastilles and mix gently until the chocolate has melted.
4. Pour the mixture into a shallow baking dish such as a slice tin.
5. Refrigerate for 4 hours or until set.
6. In a small bowl, combine 100g Haigh's Drinking Chocolate with the spices and set aside.
7. Divide mixture into even bite-sized pieces.
8. Roll each piece into a ball with the palms of your hands.
9. Roll each ball in the drinking chocolate mixture and enjoy!



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