

MARZIPAN CHESTNUT TRUFFLE



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Food
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Ingredients

MARZIPAN CHESTNUT TRUFFLE

- Freeze dried Manuka honey
- Chestnut purée
- Marzipan (for the outside)

Chestnut Filling

- 300g chestnut purée
- 80g butter, soft
- Brandy
- Cinnamon
- Acid, to taste



Methods and Directions

MARZIPAN CHESTNUT TRUFFLE

- Cut a piece of Manuka freeze dried honey and roll it with the chestnut into a chestnut shape.
- Chill and dip in dark chocolate with cocoa butter and let it set.
- Roll out marzipan thinly; cover the chestnut with the marzipan.

Chestnut Filling

- Combine the chestnut puree with soft butter; add the spices to taste, chill.

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