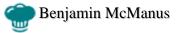


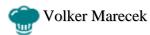
# MARZIPAN CHESTNUT TRUFFLE





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- Sub Category Name Food Desserts
- Recipe Source Name Real High Tea 2014/15 Volume 2

# **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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