

## WHITE CHOCOLATE EGGNOG TRUFFLES

### INGREDIENTS

360g good white chocolate, roughly chopped (or chips)  
1/3 cup cream  
2 tablespoons brandy  
1 teaspoon eggnog extract  
1/2 teaspoon freshly ground nutmeg  
1/8 teaspoon cinnamon  
400g white chocolate chips (for coating)  
1 teaspoon ground nutmeg and pinch of cinnamon to dust

### DIRECTIONS

Prepare an 8x8 inch baking pan with a foil sling. Spray lightly with baking spray.

Place white chocolate, cream, brandy, eggnog extract, cinnamon and nutmeg in a heatproof bowl and place over a saucepan of simmering water (or a double boiler). Heat until the chocolate is melted and the mixture is smooth, stirring gently with a spatula. Be very careful not to get water into the mixture or to let the temperature go too high as both will cause the chocolate to seize up. Pour the truffle mixture out onto the baking dish and allow to cool to room temperature then place into the fridge to set, for approximately 3 hours.

Remove the chocolate mixture from the pan and cut into 1 inch squares, roll into balls and place on a waxed paper lined tray. If the mixture gets too loose, put into the refrigerator for a bit.

Place the tray with the rolled out balls into the refrigerator to set for another hour. Meanwhile, melt the white chocolate chips in a small microwave safe bowl in 30 second bursts. Allow to cool till it is warm to touch. Also, mix together the 1 tsp ground nutmeg with a pinch of cinnamon. Line a second tray with waxed paper.

Take the pre-rolled truffle centers out of the fridge. Drop the balls one at a time into the coating chocolate and use two forks to fish it out and place back on to the tray of waxed paper. Dust with a pinch of the nutmeg/cinnamon mixture right away. Return to the refrigerator to set overnight. Once the white chocolate coating has set you don't really need to refrigerate them.