



# CHOCOLATE TRUFFLE TREE

CHRISTMAS BAKING

DIFFICULTY: Easy | SERVES: 30 | READY IN: 5 hours

This chocolate truffle tree makes a pretty spectacular sight on the dessert table. Once you've made the truffles the tree is actually pretty easy to assemble.



## TRUFFLES

- 250g butter, softened (8.8oz)
- 500g Chelsea Icing Sugar (1lb 2oz)
- 650g milk or dark chocolate (or a combo), divided (1lb 7oz)
- 1/2 cup cocoa powder (45g)
- Optional extras, i.e. crushed cookies, freeze dried fruit, liqueur

## TO ASSEMBLE

- Silver cake board (20cm diameter)
- Polystyrene cone (8cm base diameter)
- Glue or double-sided tape
- 90 toothpicks, approximately
- 30 white marshmallows, approximately
- Christmas themed accessories or ribbon, to decorate
- Edible glitter and cellophane *optional*

## 1. PREPARE TRUFFLES

In a large bowl, cream butter and sifted icing sugar. Melt 250g (8.8oz) chocolate in the microwave on medium-low power, checking every 30 seconds. Add to the butter mixture together with sifted cocoa powder and mix by hand until well combined. At this point you can divide the mixture up and stir in any optional extras. This is a great time for taste testing!

- Chill the mixture for an hour, until firm. Roll into balls approximately the same size as the marshmallows. Chill truffles for a further hour, then melt remaining chocolate as per instructions above. Line two large flat trays (baking trays are fine) with baking paper. Dip the truffles in melted chocolate, one by one, and remove with a fork or truffle dipping spoon, letting excess chocolate drain off. Place on trays and refrigerate for an hour, until set. Dipping chocolate may need to be reheated if it starts to harden.

## 3. ASSEMBLE TREE

Set out the cake board. Glue or tape the cone into the centre of the board. Press toothpicks into the bases of the truffles and marshmallows and gently press into the cone, starting from the bottom. Make whatever pattern you like (I used more truffles than marshmallows). Secure a marshmallow on top of the cone. It's likely you will have extra truffles leftover (they're great for gifting!).

- Press a star into the top marshmallow and decorate the tree with other accessories. Dust with edible glitter, if you like.

## 5. SERVE

Chocolate truffle tree can be packaged up in cellophane for transporting or to gift.



**WINE MATCH:** A nice dessert wine.

## **CHOCOLATE TRUFFLE TREE RECIPE NOTES**

**GLUTEN-FREE OPTION:** Make sure chocolate and cocoa powder are gluten-free. You'll also need to make sure any additions/flavourings are gluten-free.

**INGREDIENT NOTES / ADDITIONS:** I like to use a combination of milk and dark chocolate - dark for the interior of the truffles and milk for coating. My favourite addition to these truffles is crushed mint slice biscuits. Crushed freeze dried raspberries are also nice.

**EQUIPMENT TIPS:** A truffle dipping spoon is really helpful in getting uniform, well-presented truffles. I've found this tool at Spotlight and Stevens previously. I also purchased the cone from Spotlight. Look Sharp is great for all the decorations.

**STORING AND REHEATING:** Store finished tree in the fridge. Truffle mixture can be made a couple of days in advance (just allow time for it to soften a little before rolling into balls - the mixture goes quite hard in the fridge). Chocolate coated truffles keep well in airtight containers in the fridge for 3-4 weeks, so these can be prepared in advance too.