

ANNO 1918



WILD AFRICA CREAM

WILD TRUFFLES

INGREDIENTS

- ½ cup Cream OR Coconut cream
- 50ml Wild Africa Cream
- 1 tbsp Unsalted butter
- Pinch salt
- 200g Dark chocolate
- To coat:
- 25g cocoa powder
- 25g crushed edible floral petals
- Finely chopped nuts

METHOD

In a medium microwave-safe bowl, combine the cream, Wild Africa Cream, butter and salt. Microwave on high power until the mixture comes to a boil, 70 to 80 seconds. Watch that it doesn't boil over. Add the chocolate and let sit for about 30 seconds to melt. Using a whisk, stir until the chocolate is completely melted and the mixture is glossy and smooth. Refrigerate until completely firm, about 3 hours or overnight.

Place your coating(s) on separate plates. Remove the chilled truffle mixture

from the refrigerator. If you've had the mixture in the fridge for longer than 3 hours, you may need to let it sit out at room temperature for 10-15 minutes so it's malleable enough to work with.

Using a small spoon, scoop out about 2 teaspoons of the chocolate mixture. Dust your fingertips with the cocoa powder. Use your fingertips to shape into a rough ball. Quickly and gently roll in your palms to form into a smooth ball, then roll in your topping of choice. If the chocolate starts to melt from the warmth of your palms, drop the truffle into cocoa and lightly coat, then continue rolling.

Place the truffles in a single layer on a plate or in a storage container, cover, and refrigerate. Remove from the refrigerator about 10 minutes before serving. (Keep in mind that they'll get too soft if left out at room temperature for too long). The truffles will keep for a couple of weeks in the refrigerator. (They can also be frozen for up to two months).



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

#NO 
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PERSONS UNDER THE AGE OF 18. **aware!org**
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