



Peanut Brittle Truffles

Recipe by Zola Nene

Serves: 12

Cooking: 30min

Difficulty: Easy

Ingredients :

For the peanut brittle:

- 250g Selati Castor Snow
- 75g golden syrup
- 45ml water
- 170g roasted peanuts

For the truffles:

- 100g dark chocolate
- 100g milk chocolate
- 1/4 cup Fresh cream

To cover:

- 200g white chocolate

Methods :

- Place sugar, syrup and water into a pan, then stir over low heat until the sugar is dissolved.
- Bring to the boil and simmer for about 20 minutes until the caramel darkens.
- Scatter the peanuts onto a greased tray, then pour the caramel over the nuts.
- Leave to cool completely until set.
- Combine the dark chocolate, milk chocolate and cream in a bowl, then melt gently over a bain-marie until completely smooth.
- Crush the cooled and set peanut brittle to a coarse powder, then mix in 1/2 cup into the chocolate ganache.

- Pour mixture into a loaf tin lined with cling wrap.
- Refrigerate until set.
- Once set, remove from the tin, then cut into squares, place back into the fridge to set after handling (you can also roll the truffles into balls if desired)
- Melt the white chocolate, then dip the truffles into the chocolate to coat the truffles, sprinkle with more of the peanut brittle dust, then leave to set completely before serving.