



DRIED FRUIT TRUFFLES

Makes 30 truffles – Prep 30' – Resting 2h- Easy

100g unsalted pistachios, shelled
50g whole blanched almonds
½ tsp cinnamon
100g dried, pitted dates
200g dried figs
30g candied orange peel
2 tsp rose water
2 tbsp runny honey
cocoa powder for dusting

1. Put the pistachios and the almonds into a food processor and pulse until roughly chopped but not powdery. Put into a mixing bowl and mix with the cinnamon.
2. Roughly chop the dried dates and figs and put into the food processor with the candied orange peel, rose water and runny honey. Pulse to a rough paste.
3. Add the fruit paste to the nuts and mix with a spoon. Then, use your hands to make sure the ingredients are all thoroughly combined.
4. Put a sheet of baking paper onto a tray. Roll the fruit mixture into cherry-sized balls and place onto the baking paper.
5. Cover the tray with cling film and refrigerate for at least 2 hours so the pralines can firm up.
6. Just before serving (or putting them into a gift box), toss the pralines in the cocoa powder to cover.
7. These will keep for up to 2 weeks in a tin in the fridge.

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