



MATCHA CHESTNUT TRUFFLES

Makes about 20

90g white chocolate
50g butter
100g sweetened chestnut purée (Clément Faugier)
1 tsp matcha powder
2 tsp icing sugar

1. Melt the white chocolate and the butter in a bain marie until smooth.
2. Take off the heat and stir in the chestnut purée. Set aside to cool for an hour, then refrigerate for 2 hours.
3. Once the chocolate mixture is stiff, mix the matcha powder and the icing sugar in a little bowl. Take out teaspoons of the chocolate mixture and roll them into little balls between your hands, then roll them in the matcha powder until covered.
4. Put on a plate and refrigerate until serving.

These will keep in the fridge for about 2 weeks.

TIP: If you make these as a present, wrap them in a nice bag and refrigerate until giving them away. Make sure they get refrigerated again as soon as possible, as the truffles will go soft at room temperature and might lose their nice round shape.

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