



ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on Taste.com.au
Chocolate rum and raisin truffles

WONDAREE RUM & RAISIN TRUFFLES

INGREDIENTS

200g natural Wondaree macadamias (halves)
1 1/2 cups of raisins
400g premium dark chocolate
395g can condensed milk
3 tbsp rum

Toast the macadamias under a grill on high for 2 minutes — but be careful as they burn quickly! Or bake at 140 degrees in a fan forced oven for 20 – 25 minutes until golden brown.

Then in a bowl, soak the raisins in the rum and set aside for 10 – 20mins. We like when they get nice and plump!

Melt the dark chocolate. Then in a large bowl combine the condensed milk with the melted chocolate and mix well. Then add in the raisins.

Line a tray with non-stick baking paper. Roll the mixture into balls (we find a teaspoon is helpful) and to decorate, roll these in the toasted macadamias.

Set on the tray and refrigerate for 4 hrs.

Enjoy!!