

10. DARK CHOCOLATE PEANUT BUTTER TRUFFLE



Cooking time: 30 minutes Prep time: 10 minutes Makes: 30

INGREDIENTS

- 1/3 cup S&W Real Whole Egg Mayonnaise
- 200g dark eating chocolate, chopped
- 1/4 cup crunchy peanut butter
- 375g bag dark chocolate melts, melted

INSTRUCTIONS

1. Stir S&W Real Whole Egg Mayonnaise, chocolate and peanut butter in a small saucepan over a low heat until smooth. Transfer to a small bowl. Refrigerate 1 hour or until firm.
2. Roll rounded teaspoons of mixture into balls; place on a baking paper lined tray. Freeze truffles for 1 hour or until firm.
3. Using two forks, dip frozen truffles in Melts. Return to tray. Refrigerate until set.

TIPS

- These truffles are not only great after dinner with coffee, but perfect to give as a gift.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au