



Goat's Cheese Chocolate Truffles

with a cranberry kick

Ingredients

makes about 15 truffles

- 200 g fresh goat cheese** or other cheese (like robiola)
- 25 g maple syrup
- pinch of salt
- 20 g dried cranberries
- 50 g almond butter
- 150 g VIVANI "Superior Dark Cranberry" chocolate

Making

- 01** In a bowl, combine fresh goat cheese, maple syrup, salt, chopped dried cranberries and almond butter. Stir until incorporated.
- 02** Let rest in the fridge for about 1 hour.
- 03** Now, using your hands, take a bit of cheese mixture and form about 15 balls (the mixture will be sticky, it's normal) – if you want to make things easier: use a small cookie scoop.
- 04** Let them set in the freezer for 15 minutes.
- 05** In the meantime, put your cranberry chocolate chunks into a metal bowl and melt them over hot double-boiler. Afterwards let the molten chocolate cool down a little bit.
- 06** Using a fork dip each cheese ball in the chocolate. Place the truffles on a baking tray lined with parchment paper and allow them to firm up a bit.
- 07** Let set in the fridge, then enjoy!