

Peanut Truffles

These peanut truffles are super easy to make and can be made using any nut butter and any shade of chocolate. So you can easily mix it up and create dozens of different truffles based on this recipe. These can be eaten as is or dipped in chocolate as seen in the photos. Either way they're delicious and keep really well in the fridge for up to 1 month.

- 80g 85% dark chocolate, melted
- 30g peanut butter
- 20g deodorised coconut oil
- 20g maple syrup
- 1 tsp tamari
- Pinch sea salt

1. Whisk together all ingredients until smooth.
2. Pipe into the cavities of the mould you're using to fill 50%, insert a roasted peanut and top up with more ganache. [This is the mould I used](#), but you can use any silicone mould.
3. Gently tap the mould to remove air bubbles and then put in the fridge to set until firm, about 30 mins.

To Finish

- Peanut truffles
 - 200g chocolate, tempered
 - 100g peanuts
1. Grind the peanuts in a food processor until you have small pieces about 2mm-3mm in diameter.
 2. Run the peanuts through a sieve to remove the flour. This will give a much cleaner finish to the truffles.
 3. Dip a truffle into the chocolate and remove using a small fork or [dipping fork](#).
 4. Allow the excess chocolate to drip off before transferring the truffle to the bowl of chopped peanuts to coat.
 5. Repeat with the remaining truffles until coated.
 6. Store in an airtight container at room temperature for up to 5 days or in the fridge for up to 1 month. At room temperature they will be soft and from the fridge they will be firm.

