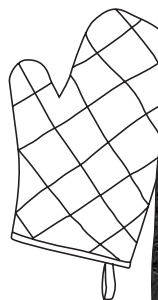




COOKING PASSION SINCE 1877



## FIERY CHILLI CHOCOLATE TRUFFLES



Makes 50 chocolate truffles

### INGREDIENTS

150 g dark chocolate  
(70% cocoa)  
100 g salted pistachios  
(without shells)  
100 g chopped almonds  
80 g dried cranberries  
chilli flakes

### IN ADDITION:

Silicone baking tray with  
moulds, for example  
heart-shaped moulds or a  
silicone ice cube tray

### TIP:

Chocolate can also be  
melted in the microwave  
or in a bowl over a pot of  
boiling water.

### METHOD

Put the chocolate in a flat bowl. Then wrap the bowl  
in baking paper so that no water can drip into the  
chocolate. Melt the chocolate in your NEFF oven,  
using the steam setting at 50° C. The chocolate  
should be liquid after 15 – 20 minutes.

Slightly rub the salt off the pistachios using a clean  
tea towel, and then toast the chopped almonds  
in a coated pan until golden brown. Finely chop  
the cranberries and then add them to the melted  
chocolate together with the pistachios and the  
almonds.

Using two tea spoons, gather little portions of the  
chocolate mix and fill the silicone moulds. Smooth  
out the top. If you don't have a silicone mould or ice  
cube tray, you can put little portions of chocolate on  
baking paper instead. Finally, dust the chocolates  
with chilli flakes. Refrigerate for two hours then take  
the truffles out of the moulds.



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*Cooking inspires people.  
People inspire us.*



At NEFF, we understand the kitchen is the heart of every home, a place to meet, eat, and to get creative. Therefore, we have created efficient, high quality products that meet the demands of everyone's lifestyle. With ovens at the heart of the range, a passion for cooking drives our innovation. All of our models have been specifically designed to be the perfect partner in the kitchen.

Learn more about NEFF  
at: [www.neff.co.nz](http://www.neff.co.nz)

