



INGREDIENTS

240 g GRAND NOIR
80 g dried cranberries, finely
chopped
60 g pistachios, coarsely
chopped
100 g dark chocolate, melted



GRAND NOIR Chocolate-Enrobed Truffle with Cranberry Filling

INSTRUCTIONS

1. Shape the finely chopped cranberries into 12 small balls.
2. Cut the GRAND NOIR into 12 pieces and lightly press to flatten each piece.
3. Set the cranberry balls on the pieces of cheese, then wrap the cheese around them and carefully shape into balls.
4. Refrigerate the GRAND NOIR balls for 1 hour.
5. Then thinly coat with melted chocolate and sprinkle with chopped pistachios. Dry on a rack until serving.
Tip: Serve the GRAND NOIR truffle as a dessert with a coulis made from fruits such as blackberries, raspberries or mango.



95 minutes



4 servings