

# Whitworths

## Chocolate Nut Truffle Stuffed Dates (with a white chocolate drizzle)



🌀 Makes 20 🕒 40mins PLUS cooling 15mins

### INGREDIENTS

175g **Whitworths Stoned Deglet Nour Dates**  
25g **Whitworths Chopped Toasted Nuts**  
200g dark chocolate, roughly chopped  
25g unsalted butter, at room temperature  
25ml double cream  
300g white chocolate, roughly chopped

### READY...STEADY...BAKE

- ♥ Place the dark chocolate into a bowl then melt over a pan of barely simmering water.
- ♥ Remove from the heat then stir in the butter and cream. Allow to cool for a few minutes until it starts to thicken.
- ♥ Spoon a large teaspoon of the truffle mix into the centre of the dates, sprinkle with the toasted nuts then set aside.
- ♥ Place two-thirds of the white chocolate into a bowl then melt over a pan of barely simmering water. Add the remaining third then stir vigorously until completely melted.
- ♥ Drizzle (or pipe) the white chocolate over your date truffles.
- ♥ Deliciously sweet nibbles for any occasion!

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## Happy Baking!