



the wombat foundation

saving the northern hairy-nosed wombat

Jackie's Famous Hairy-Nosed truffle recipe!

INGREDIENTS:

- › 100 gm dark chocolate
- › 2 tb cream or coconut cream
- › 2 tb butter or margarine
- › 1 3/4 cups icing sugar (not icing mixture)
- › 1 cup ground almonds
- › 1/4 cup cocoa
- › 1 pk slivered almonds
- › 4 strips of licorice or other whiskers to taste, cut into thin 10 cm strips
- › Optional extra: 3 tb of rum for adults only hairy noses; half cup chopped glace fruit for rich fruit truffles.

Makes about
20 small
or 15 large hairy
noses!



INSTRUCTIONS:

Place chocolate and butter in the microwave for 30 seconds.
Take it out and press-it should be just melted but hold its shape.
(If you overcook it will turn gritty and horrible).
If not melted try another 20 seconds.

Stir in icing sugar and almonds and rum or glace fruit if you choose to use them.
Roll onto balls, and roll each ball in cocoa.

Place the balls on a tray.
Add two slivered almonds side by side for the giant nostrils, with whiskers on each side.

Store in a sealed container in the fridge.

These are gluten free, and by using coconut cream and dairy free margarine, they can also be vegan.