



Anzac, Chocolate and Toasted Coconut Truffles

Makes: 12 truffles

We love the flavour of the classic Anzac biscuit, and to help with this year's commemorative events, we have created a chocolate truffle version of the recipe using the ingredients that have made it so popular and taste so good over the past 100 years. Enjoy!

TASTE OF ANZAC FACT

It is hard to imagine that this biscuit was created out of necessity as a food supplement for Australian soldiers fighting overseas. Originally called a soldier's biscuit or rolled oats biscuit, it was a long shelf-life, hard tack biscuit that could be transported by ship for long periods of time without the need for refrigeration and then eaten as a high energy substitute for bread.

It wasn't until after World War I in the 1915 Gallipoli Campaign, where Australian and New Zealand soldiers first fought together as the now legendary ANZAC's that the biscuit was named.

This is a great recipe to get children involved in making once the truffles mixture has been made, and is a perfect treat to share with family and friends on Anzac Day.

INGREDIENTS

- 150gm Rolled Oats
- 70gm Brown Sugar
- 70gm Unsalted Butter - warm to room temperature.
- 35ml Golden Syrup - warm to room temperature.
- 200gm Milk Chocolate Melts
- 20gm Unsalted Butter - warm to room temperature.
- 10ml Golden Syrup - warm to room temperature.
- As Required - Baking Paper
- 60gm Shredded Coconut - toast until lightly browned.

METHOD

1. In the bowl of a food processor, add the rolled oats, brown sugar, first quantity of butter and first quantity of golden syrup. Pulse until the ingredients are thoroughly combined but the oats still retain some of their texture. Then transfer the mixture from the processor bowl into a mixing bowl.
2. Evenly divide the mixture into 12 pieces, then roll and shape each into balls. Place them onto a tray and into a refrigerator to firm up for 2 hours.
3. Over a moderate heat, bring a saucepan half filled with water up to a gentle simmer. In a mixing bowl, which sits comfortably on top of the saucepan, add the chocolate, second quantity of butter and second quantity of golden syrup. Place the bowl on top of the saucepan, and stir continually until the chocolate, butter and golden syrup have melted and combined to form a smooth consistency, then carefully remove the bowl from the heat and set to one side.
4. Line 2 trays with baking paper.
5. Remove the balls from the refrigerator and gently dip them in the chocolate until they are lightly coated, then remove and place onto one of the lined trays. Allow the chocolate to cool and firm up for 5 minutes.



6. In a separate mixing bowl, add the shredded coconut. Then gently roll each ball in the coconut until it is evenly coated and place each onto the second lined tray.
7. Place the tray into the refrigerator for 30 minutes to allow the truffles to set. Once set, lightly cover the truffles with cling wrap and keep refrigerated until required.

TO SERVE

Remove the truffles from the refrigerator 30 minutes prior to serving them. This allows them to warm up to room temperature and they'll taste even better if you do this, we promise!