ATLAS SWIFT & EARTH TO PLATE

CHOCOLATE TRUFFLES WITH NUT BUTTER + BERRIES

Dark chocolate is the key ingredient, enjoyed for its bitter-sweet depth. It pairs beautifully with berries, nuts, spices and red wine!

The pairing of dark chocolate and dried berries blend seamlessly, creating a delicate interplay of sweetness, tartness and earthy depth.

CHOCOLATE TRUFFLES WITH NUT BUTTER + BERRIES

CHEF NOTES

These chocolate truffles are a bitter-sweet indulgence—rich, decadent, and fudgy, with a subtle fruitiness. The perfect balance for those who appreciate dark chocolate, enhanced with a hint of tartness from berries and warmth from nuts and spices.

Unlike traditional truffles, these are dairy-free and not overly sweet, yet full of layered flavours. For natural sweetness, we use pure maple syrup or raw honey, along with coconut sugar, which brings caramel notes and a slight crunch to the truffle. Blending the coconut sugar into a finer powder enhances the flavour profile and ensures it integrates smoothly into the chocolate.

We use nut butter to soften the richness of the dark chocolate and adjust the texture of the truffle. Some store-bought nut butters can be thick and compressed rather than smooth and runny. If your almond butter is too dense, simply remove the contents and add them to a food processor or blender. Blend until it becomes smooth and easily spoonable. Transfer it back to the jar and store at room temperature. It's much better this way, not just for this recipe, but for so many others!

And lastly, when shaping the truffles, avoid over-handling them, as the natural warmth from your hands can melt the texture. They don't need to be perfectly shaped—embrace the beauty in their delicious imperfections!

INGREDIENTS

> 280g dark chocolate (70 %)

> 140g runny almond butter or hazelnut butter

> 3 tbsp coconut sugar, blended into a finer powder

> 4 tbsp melted coconut oil

> 3 tbsp pure maple or raw honey

> 2 tsp vanilla extract

> ¼ tsp salt

> ½ tsp ground allspice or 1 tsp ground cinnamon

Coating:

> Dried blackberry/ blueberry or acai berry powder

> Melted dark chocolate for coating

> Nuts of choice, roasted & chopped

> Cacao nibs, optional

> Freeze dried cherries or mixed berries

METHOD

> Place the chocolate in a heatproof bowl over a pot of shallow simmering water, making sure water does not touch the bowl.

> Stir gently until fully melted, then remove from heat.

> Whisk in the nut butter, powdered coconut sugar, spices, vanilla, coconut oil, maple syrup (or honey), and salt until smooth.

> Transfer the mixture to the fridge and chill for about 1 hour, or until firm enough to roll. If it sets too hard, let it sit at room temperature for a few minutes to soften slightly.

> Scoop small portions, roll them into balls (avoid over handling them with your hands, they do not need to be perfect) and transfer to a tray lined with parchment.

> Lightly dust with berry powder, give the tray a shake to evenly coat the balls in the powder then return them to the fridge to firm up while preparing the ingredients for coating.

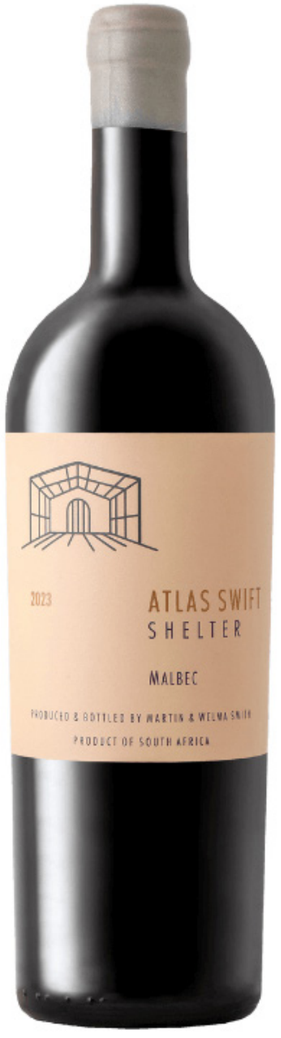
> Melt additional chocolate, chop nuts and line another baking tray with parchment.

> Using a fork, dip each truffle into the melted chocolate, allowing access to drain. Place on the lined baking tray and sprinkle it with freeze-dried berries, chopped nuts, or cacao nibs. Return them to the fridge until the chocolate coating is fully set, then indulge!

> Store in an airtight container in the fridge for 2–3 weeks. For longer storage, freeze for up to 2 months. If frozen, let them sit at room temperature for +-10 minutes before enjoying for the best texture.

You could leave the truffles as they are, lightly dusted with berry powder, but for the ultimate indulgence, I recommend dipping them in extra chocolate for a truly decadent experience.

Velvety rich, and endlessly indulgent!



Atlas Swift Shelter Malbec (2023)

Dive into the deep allure of Atlas Swift Shelter Malbec, a wine that captures the vibrancy of Wellington's terroir with every sip. The first pour reveals an inviting, intense purple hue, a promise of the rich flavors to follow. On the nose, experience a lush bouquet of dark plum, ripe blackberry, and subtle violet, intertwined with hints of earthy undertones that draw you in.

On the palate, this Malbec delights with a harmonious blend of juicy blackcurrant and smoky oak, balanced by supple tannins that create a velvety mouthfeel. Each sip unveils layers of dark chocolate and a dash of cracked pepper, adding depth and intrigue. A lively acidity keeps it refreshing, while the bold, concentrated flavors linger, leaving a final hint of toasted espresso and minerality that speaks to its Wellington roots.

ATLAS SWIFT

PREMIUM WINES