



**TREWITHEN DAIRY**  
GLYNN VALLEY · CORNWALL

## EDIBLE GIFTS

### CLOTTED CREAM TRUFFLES

#### MAKES 48

##### For the dark chocolate truffles

200g dark 70% chocolate  
200g Trewithen Dairy Clotted Cream  
25g Trewithen Dairy Unsalted Butter  
1 tbsp Baileys, optional  
100g white chocolate, finely grated

##### For the white chocolate truffles

300g white chocolate  
200g Trewithen Dairy Clotted Cream  
25g Trewithen Dairy Unsalted Butter  
1 tbsp Grand Marnier, optional  
icing sugar, for coating  
sunflower oil, for greasing

1. For the dark chocolate truffles, chop the dark chocolate and tip into a medium bowl. Put the clotted cream and butter into a small pan and heat gently until the butter melts and the cream reaches simmering point.
2. Remove from heat, then pour over the chocolate. Leave to stand for 1 minute, then stir the chocolate and cream together until you have a smooth mixture.
3. Stir in the Baileys or any other flavourings at this stage. Try brandy, whisky, Amaretto or Malibu or simply leave plain. Cool and chill for at least 4 hrs until set.
4. For the white chocolate truffles, chop the white chocolate and tip into a medium bowl. Put the clotted cream and butter into a small pan and heat gently until the butter melts and the cream reaches simmering point.
5. Remove from heat, then pour over the chocolate. Leave to stand for 1 minute, then stir the chocolate and cream together until you have a smooth mixture.
6. Stir in the Grand Marnier or any other flavourings at this stage or leave plain. Cool and chill for at least 4 hrs until set.
7. To shape the truffles, dip a melon baller or teaspoon in hot water, drain, then scoop out balls of the truffle mixture and place them on a sheet of greaseproof paper.
8. Tip the grated white chocolate into a shallow bowl and sifted icing sugar into a separate bowl.
9. Lightly coat the palms of your hands in sunflower oil, then starting with the white chocolate truffles roll them into neat balls, then roll them in icing sugar and lift out with 2 forks.
10. Repeat with the dark chocolate truffle mixture, then roll them in grated white chocolate and lift out with 2 forks.
11. To give as presents, place the truffles in individual foil or paper (petit four) cases and wrap in gift boxes or bags. Store in the fridge for up to 5 days.

### CLOTTED CREAM SHORTBREAD

#### MAKES 24 squares

400g plain flour  
50g cornflour  
150g caster sugar  
200g Trewithen Dairy Clotted Cream  
100g Trewithen Dairy Unsalted Butter, plus extra for greasing  
2 tbsp granulated sugar

1. Heat the oven to 160C/Fan 140C/Gas 3. Grease a 30cm x 20cm traybake tin with butter and line the base and sides with greaseproof paper.
2. Tip the plain flour, cornflour and caster sugar into the bowl of a food processor and pulse to combine.
3. Add the clotted cream and butter and pulse until the mixture resembles breadcrumbs. Tip the mixture into the lined tin then press down evenly with your hands to smooth the surface.
4. Prick all over with a fork, then sprinkle with the granulated sugar. Bake for 20 minutes, then loosely cover the tin with a sheet of greaseproof to prevent browning then cook for a further 5 - 10 minutes until just beginning to turn pale golden.
5. Remove from the oven and leave to cool in the tin for 5 minutes, then cut into 24 squares. Leave to cool completely then store in an airtight tin until ready to give away or eat yourself!

### CLOTTED CREAM FUDGE

#### MAKES 64 squares

450g caster sugar  
400g Trewithen Dairy Clotted Cream  
50g Trewithen Dairy Salted Butter, plus extra for greasing  
1 tbsp vanilla bean paste, optional  
crushed sea salt, optional

1. Grease a 20 x 20cm square, shallow tin with butter and line the base and sides with greaseproof paper. Tip the sugar, clotted cream and butter into a large pan and cook over a medium heat, stirring occasionally, until the butter has melted and the sugar dissolved.
2. Increase the heat and boil the mixture for 3-5 minutes until the temperature on a sugar thermometer reaches 116C.
3. Carefully remove the pan from the heat and leave to stand, untouched for 5 minutes, until the temperature drops to 110C, then stir in the vanilla paste and a generous pinch of crushed sea salt, if using.
4. Remove the thermometer, then vigorously beat the mixture with a wooden spoon for 5 to 10 minutes, checking the temperature every minute until it drops to 60C. The mixture should be really thick and have lost its glossy shine.
5. Continue beating the mixture for 2-3 more minutes. This step is essential as it helps create small sugar crystals that give the fudge its smooth, creamy texture.
6. Before it sets completely, quickly pour the fudge into the lined tin and smooth over the surface with a palette knife. Sprinkle with crushed sea salt, if using then leave to cool at room temperature overnight. (Do not place in the fridge as it will make the fudge sticky and wet).
7. Once set, cut into 64 bite size squares and place in glass jars or clear bags and tie with ribbon. Alternatively store in an airtight container for up to 2 months.