

Ingredients

Quantity	Measure	Ingredients	Description
300	Grammes	Cashew Nuts	Roasted
500	Grammes	Chocolate Raw	Dark chocolate melt
45	ML.	Rum	Dark

Method

The recipe for the chocolate is: Put half 500gms chocolate in a ceramic tray in the micro wave oven for 30sec. take out and stir, if it has turned semi liquid it is ready, if not put it in for another 30 sec. add 3 caps/ 45ml dark rum and 300gms crushed, lightly roasted nuts and stir. Make balls then put in the fridge for 30 min and then in freezer for 10 min. leave under the fan over night to sweat and dry. wrap in foil in the morning