

# Truffle Squares

Recipe By *Brynie Greisman*

familytable

Mishpacha



Cooking and Prep:  1  
h 45 m

Serves:  12

Contains: 

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat, Purim

**Diet:** Vegetarian, Salt Free

**Source:** Family Table by

Mishpacha Magazine

These squares are a delectable addition to any cake platter. They are very rich, so cut small portions. They taste best served cold, although at the photo shoot we all ate them room temperature, and finished the entire plate!

## Ingredients (6)

### Main ingredients

- 12 eggs, separated
- 1 cup sugar
- 7 ounces (200 grams or approximately 1 and 2/3 cups) ground nuts
- 2 packages vanilla sugar
- 5 tablespoons oil
- 10 and 1/2 ounces (300 grams) **Elite Bittersweet Chocolate** or other good-quality bittersweet chocolate

melted

## Start Cooking

### Credits

Photography: Daniel Lailah

Styling: Michal Leibowitz

### Prepare Truffles

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Beat the egg whites until they are stiff, gradually adding 1/2 cup sugar.
3. Gently fold in the ground nuts until the nuts are incorporated.
4. Pour this batter out onto a large baking sheet with sides that has been lined with Gefen Easy Baking Parchment Paper and greased.
5. Flatten out the nut mixture so it's even, and bake for 30–40 minutes (do not over-bake or it will dry out).
6. Meanwhile, beat together the yolks with the remaining 1/2 cup sugar until the mixture is thick.
7. Add the vanilla sugar, oil, and melted chocolate.
8. Spread this mixture over the baked nut layer and bake for an additional 15 minutes.
9. Cool and cut into squares.

### Note:

You can use Rosemarie or any other crème-filled chocolate for an even richer square!

### Tip:

I prefer a combination of almonds and walnuts because walnuts alone can sometimes have a bitter taste.