

Chocolate Truffles



Serves: 2

Allergens: Milk, Nuts - Pistachio

Ingredients

Dark chocolate - 200g, *for the best taste choose a good quality chocolate, 70% cocoa*

Double cream - 150ml

Unsalted butter - 25g

Equipment

Pan

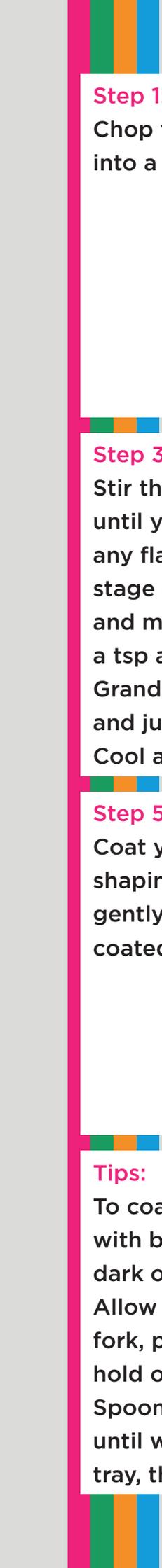
Bowls

Wooden spoon or plastic

Knife

Parchment paper

Tray



Step 1:

Chop the chocolate into pieces and tip into a large bowl.

Step 2:

Put the cream and butter into a saucepan and heat gently until the butter melts and the cream reaches a simmering point. Remove from heat, then pour over the chocolate.



Step 3:

Stir the chocolate and cream together until you have a smooth mixture. Add any flavourings to the truffle mix at this stage (divide the mixture into bowls and mix in liqueurs or other flavourings, a tsp at a time, to taste. Try bourbon, Grand Marnier, coconut rum or the zest and juice of an orange), or leave plain. Cool and chill for at least 4 hours.

Step 4:

To shape the truffles, weigh each truffle into 5g balls and shape using the palms of your hands.



Step 5:

Coat your truffles immediately after shaping. Tip toppings into a bowl and gently roll the truffles until evenly coated, then chill on baking parchment.

Tips:

Why not try crushed, shelled pistachio nuts; lightly toasted desiccated coconut; or roll a truffle flavoured with orange zest and juice in cocoa powder.



Tips:

To coat in chocolate, line a baking tray with baking parchment. Melt 100g milk, dark or white chocolate for 10 truffles. Allow chocolate to cool slightly. With a fork, pick up one truffle at a time and hold over the bowl of melted chocolate. Spoon the chocolate over the truffle until well-coated. Place on the baking tray, then chill.

Tips:

To give as presents, place 8-10 truffles in individual foil or paper cases inside small, lined boxes tied with ribbon. Keep in the fridge until you're ready to give them. Will keep in an airtight container in the fridge for three days, or frozen for up to a month. Defrost in the fridge overnight.

