



Chocolate truffles

You will need:

- 100g chocolate (minimum of 75% cocoa)
- 100ml double cream
- 15g unsalted butter

Additional ingredients:

- Coating, such as coconut, chocolate nibs, chopped nuts, freeze dried raspberries, sprinkles, cocoa or icing sugar

Method:

- Cut the chocolate into small pieces and place in a bowl
- Add the cream and butter to a small saucepan and bring to a gentle simmer (don't allow it to boil!)
- Pour the warm cream and butter over the chocolate and mix until it's all melted
- Leave to chill for approximately 30 minutes
- Use a spoon to scoop a small amount of mixture and roll in the palm of your hand to form a ball (up to 10 balls)
- Roll in your chosen coating(s) and place in a petit four case
- Keep refrigerated (they'll last for up to five days)

Top tips

- A little oil on your hands can make it easier to roll the truffles
- If the chilled mix is too firm, leave to soften at room temperature
- Perfect for a homemade gift!

Allergens

- Milk

