



Chocolate Truffles

Ingredients:

- 300g dark chocolate
- 300ml double cream
- 50g unsalted butter
- your choice of fillings/decorations

Method:

1. Chop the chocolate and tip into a large bowl. Put the cream and butter into a saucepan and heat gently until the butter melts and the cream reaches simmering point. Remove from heat, then pour over the chocolate. Stir the chocolate and cream together until you have a smooth mixture. (Add any flavourings to the truffle mix at this stage, a tsp at a time to taste or leave plain.) Cool and chill for at least 4 hrs.

2. To shape the truffles, dip a melon baller in hot water and scoop up balls of the mixture, then drop the truffles onto greaseproof paper. Or lightly coat your hands in flavourless oil (such as sunflower) and roll the truffles between your palms. You could also use a piping bag to pipe rounds onto baking parchment.

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