



Easy Chocolate Truffles

Serves 20

200g (7oz.) dark chocolate, chopped (minimum 70% cocoa)

150 ml double cream

Extra cocoa or cacao powder, dessicated coconut, or extra melted dark chocolate for dusting/coating

Fillings:

Orange rind, chopped nuts, dried fruit, your favourite liqueur, such as Cointreau, whatever you would like in your truffle centres

What you need to do

1. Break the chocolate into small pieces and combine with the cream in a medium sized bowl. Heat over a saucepan of simmering water. Keep the heat low and stir until the chocolate is completely melted and you have a smooth mixture.
2. Remove from the heat, stir in your desired filling such as chopped nuts, or orange rind and Cointreau.
3. Cover the bowl with cling film and place in the fridge for 30-60 minutes, until the mixture is firm, but not completely set.
4. Remove from the fridge and roll into balls. Place on a tray lined with baking paper and put the truffles back into the fridge for another hour.
5. Coat the truffles by rolling in dessicated coconut, cocoa powder or melted chocolate and put back in the fridge for 2-3 hours to set.

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GF	LC	MP	V	Q		
Prep	Cook/chill	Kcal	Fats(g)	Carbs(g)	Protein(g)	Fibre(g)
15 mins	10 mins/ 4 hrs	79	8.5	3	1	1

*Nutrition per serve

