



Truffels

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Ingredients

- 150 g Dark chocolate
- 60 g cream
- 20 g Butter

Method

- Boil the cream and add the chocolate and butter and stir to melt.
- Set aside to set.
- Scoop teaspoons full and place on tray and refrigerate until very firm.
- Dust hands with Icing sugar mixed with equal parts coco powder.
- Roll the chocolates into little balls and refrigerate until very firm.
- Dip in melted chocolate and allow to set.

Make 24 portions