

**Miele**

# Chocolate truffles

By Michael Meredith

**2 hours 30 minutes**

Preparation time

**15 minutes**

Cooking time

**Makes 10**

Serves



## INGREDIENTS

125g dark chocolate (70%), finely chopped

60g double cream

60g unsalted butter, diced

¼ tsp vanilla (optional)

25ml Cointreau (optional)

1 cup cocoa powder, to roll

## **METHOD**

1. Place a small saucepan on medium heat, induction setting 5 and add the cream.
2. Slowly warm the cream and then turn the temperature to low heat, induction setting 1.
3. Add the chocolate and stir into the cream.
4. Add the butter, stirring slowly until completely melted.
5. Once the mixture has melted and is smooth and glossy, add the vanilla and alcohol and mix through.
6. Place into a bowl, cover and store in the refrigerator for 2 hours to set.
7. Remove from the refrigerator and stir quickly while the ganache is still soft and pliable.
8. Using a teaspoon, transfer 15-18g balls of ganache onto a baking paper lined tray.
9. Place the unformed balls of ganache into the refrigerator for another 15 minutes to set prior to rolling.
10. Place the cocoa powder in a shallow bowl ready for rolling.
11. Remove the mixture from the refrigerator and lightly dust cocoa onto your hands, this will stop the mixture from sticking to your hands.
12. Quickly roll each ball, the warmth of your hands will start to melt the ganache, so you need to work quickly to roll each of the balls into shape.
13. Once formed into balls, roll in the cocoa to dust. Store in refrigerator.

## **To serve**

1. Pour chocolate sprinkles into a small bowl and delicately place the truffles in the bowl.

## **Hints and tips**

- Truffles can be made the day prior to serving and stored in the refrigerator. Leave them at room temperature for 5 minutes prior to serving.
- Rum, whiskey or cognac can be substituted for the Cointreau.
- Truffles can be served in a small bowl on a bed of edible garnish such as chocolate sprinkles, hundreds and thousands, crushed nuts or desiccated coconut.