

Recipe No. 06/2014

Chocolate Truffles

These decadent chocolate truffles are so chocolatey that in our hot South African climate, need to be kept in the fridge until serving. Made from dark chocolate, and coated in cocoa powder, just one or two to end off your meal is perfect for Valentine's day.

Makes: 25 - 30 truffles

Preparation time: 25 minutes

Ingredients

200g whipping cream
200g 70% dark chocolate
75g unsalted butter, diced
150g melted tempered chocolate for rolling, optional
30 – 50g cocoa powder for rolling

Method

- Heat cream, chocolate and butter **3 min/50°C/speed 2**.
- Scrape down the sides of the TM bowl and stir without heat at speed 2 to melt the remaining bits of chocolate – it should end up completely smooth.
- Pour into a bowl, cool for about 1 hour to room temperature, then cover and refrigerate overnight until set.
- Roll into small balls about 2cm in diameter, place on a tray and return to the fridge.
- Wearing plastic disposable gloves, dip each truffle in melted chocolate and roll in the palms of your hands to create a slightly ridged coating on the truffle, then place on a silicone sheet to set.
- Roll in cocoa powder to finish.

Cook's notes

- Optional is to roll in tempered chocolate before rolling in cocoa powder.

This recipe comes from "i love chocolate, I love Thermomix" An amazing collection of chocolate recipe for the Thermomix. Available on order from the Thermomix office - South Africa.



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