



Miele

Chocolate truffles

By Michael Meredith

20 minutes plus cooling time

Preparation time

15 minutes

Cooking time

Makes 10

Serves

INGREDIENTS

- 125 g good quality dark chocolate (70%), finely chopped
- 60 g double cream
- 60 g unsalted butter, diced
- ¼ tsp vanilla (optional)
- 25 ml Cointreau (optional)
- 100 g (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 Cointreau and mix through.
6. Place into a bowl, cover and store in the refrigerator for 2 hours to set. If not using Cointreau add an additional 25 ml cream.
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.
- 14.

To serve

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