

CHOCOLATE RECIPES

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CHOCOLATE TRUFFLE

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INGREDIENTS

- 200g dark chocolate (at least 70% cocoa solids)
- 150ml double cream
- 25g unsalted butter
- 1 tbsp light brown sugar

TOPPINGS

- 15g cocoa powder, sifted
- 30g pistachios, lightly toasted and finely chopped
- 30g chopped roasted hazelnuts

METHOD

1. Chop the dark chocolate into small pieces and place in a heatproof bowl. In a small saucepan, bring the cream, butter and sugar to just below boiling point.
2. Pour the hot cream mixture over the chocolate and stir gently until melted and smooth. Pour into a shallow dish or tray to cool more quickly, then cover and chill in the fridge for 3 hours, or until thickened and firmed up.
3. Using your hands, shape the chocolate into walnut-sized balls and place on a tray lined with baking paper. Put the cocoa powder, chopped pistachios and hazelnuts in separate bowls. Roll the truffles in the different toppings until evenly coated. Shake off the excess and chill again to firm up.

Chefs notes

FOR VEGAN TRUFFLES

Replace the double cream with coconut cream, and the butter with coconut oil. Roll in 50g toasted desiccated coconut or your choice of toppings.

FOR BOOZY TRUFFLES

Add 2 tbsp amaretto liqueur to the chocolate mixture in step 2 and chill for 30 mins to an hour longer before shaping. Roll the shaped truffles in 80g crushed amaretti biscuits. Best eaten within 2 days, as the amaretti crumbs will soften.

FOR ORANGE TRUFFLES

Add the grated zest of 1 orange and 1 tbsp juice to the chocolate mixture and chill for 30 mins to an hour longer before shaping. Roll in your choice of toppings.