

Chocolate Truffles

(Makes 12 truffles)

Ingredients

150g dark or white chocolate*

4 x 15ml spoons single cream

2 x 10ml spoons Cointreau for white chocolate and Brandy for dark truffles

4 x 15ml spoons of icing sugar, sifted

150g dark or white chocolate to coat truffles

Icing sugar or cocoa powder to dust

Edible sprinkles, edible glitter and nuts for decoration.



Method

1. Break up the chocolate into small pieces and place in a bowl over a pan of just boiling water. Stir occasionally until the chocolate has melted and remove from the heat.
2. Now stir in the cream, alcohol and sugar until the mixture is smooth.
3. Allow to the mixture to cool. Refrigerate the truffle mix until firm enough the roll into balls.
4. Melt the chocolate for coating (use dark on white and white on dark for contrast) as before.
5. Dip the truffles in chocolate and place on a non-stick sheet to set.
6. If using sprinkles add these just after you have coated the truffles in chocolate.
7. Allow the truffles to set before packaging.

* I used to buy Belgian cooking chocolate for making these until someone pointed out to me that Basic's chocolate from Sainsbury's contained higher cocoa solids at a third of the price. Once you have added all the other ingredients to these its difficult to tell the difference unless you are a chocolate connoisseur so I use this all the time now. These 100g bars of chocolate are a snip at 32p a pack and with a bit of creativity can be turned into a really special gift.