

Asilia

GENUINE SAFARIS | GENUINE DIFFERENCE

CHOCOLATE TRUFFLES

SERVES: 8–10 people

PREP TIME: 20–30 min

WORKING TIME: 30 min

SETTING TIME: 2 ½ hours



INGREDIENTS:

- 300 g dark chocolate, finely chopped
- 3 tbsp unsalted butter
- ½ cup heavy cream
- 1 tbsp golden syrup
- ½ cup cocoa powder, finely chopped nuts and/or toasted coconut for coating truffles

METHOD:

1. Place the chocolate and butter in a medium-sized glass mixing bowl.
2. Melt over a water bath until smooth.
3. Heat the heavy cream and golden syrup in a small saucepan over medium heat until simmering.
4. Remove from the heat and pour the mixture over the melted chocolate mixture; let it stand for 2 minutes.
5. Using a rubber spatula, stir gently, starting in the middle of the bowl and working in concentric circles until all chocolate is melted and mixture is smooth and creamy.
6. Pour the mixture into an 8x8-inch glass baking dish and place in the refrigerator for 1 hour.
7. Using a melon baller, scoop chocolate onto a sheet pan lined with parchment paper and return to the refrigerator for 30 minutes.
8. Place the cocoa powder, nuts and/or toasted coconut each in its own pie pan and set aside.
9. Remove the truffles from the refrigerator and shape into balls by rolling between the palms of your hands.
10. Dip balls into melted chocolate.
11. Then place the truffle into the dish with either the cocoa powder, nuts or coconut. Move the truffle around to coat; leave truffle in the coating for 10–15 seconds before removing.
12. After 10–15 seconds, remove the truffle to a parchment lined sheet pan.
13. Repeat until all truffles are coated.
14. Allow to set in a cool dry place for at least 1 hour or store in an airtight container in the refrigerator.
15. Truffles are best when served at room temperature.

Enjoy!