

## Christmas gift

### lavish chocolate truffles



Quantity: 20-30



Time of preparation: 2.5 hours

#### White chocolate with coconut

200 g of white chocolate

30 g of sweet cream (30%)

30 g of butter

Coconut chips

2 drops of almond oil

#### Milk chocolate with oranges and chilli

200 g of milk chocolate

60 g of sweet, liquid cream 30%

30 g of butter

50 g of candied orange peel

1o pack of ground chilli

#### Dark chocolate with nuts

250 g of bitter chocolate with min. 55% cocoa

200 g of cream (30%)

10 g of sugar

50 g of butter

30 g of hazelnuts

30 g of walnuts

Sprinkling: cocoa, coconut chips, chopped nuts, sesame, etc.

Add crushed chocolate, milk, and butter to a metal bowl.

Fill a saucepan halfway up with water and boil.

Slightly reduce the heat and place the bowl on the saucepan. Gently stir the mixture until the chocolate has dissolved.

When the mixture is smooth, add flavoring additives. You can also create your own version by adjusting the ingredients.

Then leave the mixture to cool down, and then preferably put it in the fridge.

After a few hours, take out the mixture. With a small teaspoon, form a ball with a diameter of about 2-3 cm and coat it in sprinklings of your choice.

Truffles can be kept in the refrigerator for up to 7 days.

