

CHOCOLATE TRUFFLE

INGREDIENTS

280 g Dark Chocolate 70%
120 ml Cream
2 tbs Butter
1 tbs Cointreau (optional)
1 Vanilla Bean

6 tbs Cocoa powder



METHOD

- Chop chocolate into small pieces and place into a heatproof mixing bowl.
- Pour cream into a saucepan add the butter and Cointreau.
- Cut vanilla bean in half lengthways, scrape out the seeds add to cream and bring to a simmer over medium to high heat.
- Pour cream over the chocolate, stir until chocolate is melted and mixture becomes a smooth and shiny Ganache.
- Place bowl into the fridge and chill for half an hour stirring well every 5 minutes. Once thickened, place Ganache into a piping bag with a plain nozzle. Pipe 30 to 35 rosettes onto a greaseproof paper lined tray and refrigerate until hardened.
- Pinch each rosette between your fingers then quickly roll into balls.
- Place cocoa powder into a bowl then add Ganache balls, roll until well coated.
- Store in an airtight container in the fridge for up to two weeks.