



After Dinner Chocolate Truffles

16 pieces    Medium  up to 40 Min.



Ingredients:

For the Truffles:

- 100 g Dr. Oetker 26% White Chocolate
- 175 g Dr. Oetker 72% Extra Dark Chocolate
- Milk and White Chocolatey Flakes (2 tbsp)
- 40 ml Double Cream (1 ½ fl.oz)
- 15 g Unsalted butter
- 12.5 ml Brandy (2 ½ tsp)

- 1 After Dinner Chocolate Truffles:**
Break the White Chocolate into a heatproof bowl with the cream and butter and melt over a pan of barely simmering water.
- 2** Remove from the water and mix in the brandy.
- 3** Line a small mixing bowl with clear wrap and pour the chocolate mixture into it. Cool, then cover and chill for at least 2 hours until solid.
- 4** Turn out the chilled chocolate mixture and discard the clear wrap. Divide into 16 pieces, and working quickly, shape each piece into a round using 2 teaspoons. Place on a tray lined with greaseproof paper and chill for 30 minutes to firm.
- 5** Break the Dark Chocolate into a heatproof bowl and melt as above. Remove from the bowl and cool for 15 minutes.
- 6** Gently toss one piece of the white chocolate filling in the melted chocolate to cover it completely.
- 7** Place on a tray lined with greaseproof paper and sprinkle over some of the Chocolate Flavour Strands.



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- 8 Repeat the coating process until all the truffles have been covered.
Chill the truffles for about an hour to set, before serving.

