



## Chocolate Liquor Truffles

### Ingredients

455g good quality dark chocolate  
1 cup thickened cream  
1-2 tablespoons Kahlua liquor (or liquor of choice)  
1/2 cup cocoa powder - sifted

### Method

1. Chop the dark chocolate into small pieces (or blitz in a food processor until fine pieces form). Place in a large bowl and set aside.
2. Place cream in a heavy bottomed saucepan and heat on medium/low heat until the cream comes to the boil.
3. Remove cream from the heat and pour immediately over the chocolate pieces. Stir with a spatula without creating air or lifting the spatula. The mixture should become smooth and glossy.
4. Add 1-2 tablespoons Kahlua liquor and continue to mix through.
5. Set aside in refrigerator or at room temperature for a few hours until the mixture has thickened enough to roll into small bite size balls.
6. Using a teaspoon roll individual small balls and set aside on a baking paper lined tray. (see note below)
7. Once all the mixture has been rolled out, dip each truffle into a bowl filled with sifted cocoa powder. Shake the bowl to coat each truffle. Remove and set truffle aside onto a baking paper lined plate or tray. Repeat until all truffles are coated in the cocoa powder.
7. Store at room temperature for 2 weeks or up to 1 month in the refrigerator. Take out of the fridge 20minutes before serving.

**Note: if truffles are too soft when rolling out, scoop 1 teaspoon portions onto a lined baking tray and refrigerate or freeze until firm enough to roll more easily.**

