



Miss Windsor's Chocolate LOVE Truffles

Preparation time: 2 hrs (including cooling time)

20-25 truffles – depending on size.

Ingredients

- 300g (1 & 3/4 cups) dark chocolate
- at least 80% cocoa solids!
- 2 heaped tablespoons of unsalted butter
- 100ml (3.5 US fl oz) double cream/heavy whipping cream
- 2 heaped tablespoons of Greek full fat yogurt
- 2 tablespoons of any sherry or cherry liqueur
- scant drop of vanilla essence
- cocoa powder
- chopped almonds or desiccated coconut

Equipage

- silver platter or decorative plate to serve

Method

1. Wash your hands please – much obliged!
2. First off, break the chocolate into pieces and place into a large bowl, then add the butter.
3. Quarter fill your saucepan with water and bring to the boil - take care not to scald oneself!
4. Once the water has begun to boil, reduce to a simmer. Then place the bowl on top of the simmering water.
5. To ensure that the mixture has thoroughly melted, please stir with a wooden spoon. Then scrape down the sides of the bowl with a spatula, and stir again if required.
6. Now stir in the cream, Greek yogurt, alcohol, along with a scant drop of vanilla essence.
7. Allow the mixture to cool.
8. Once the mixture has cooled sprinkle some chopped nuts/desiccated coconut on a plate - separately, of course!



9. Prepare a cup of boiled water.
10. Take your melon baller or teaspoon and dip in the hot water, then immediately into the chocolate mixture. Emerge from this heavenly concoction with your desired size of truffle!
11. Sprinkle some cocoa powder onto the palm of your hand, and roll the mixture into shape.
12. Roll your balls – Oh, I say! in your desired coating, then place onto a piece of greaseproof paper.
13. Transfer your truffles to a Tupperware container lined with greaseproof paper. Chill in the fridge, until you can no longer resist temptation! Or pop in the freezer if making in advance.
14. Serve to your loved one or guests on a small silver platter or decorative dish - voila!

Miss Windsor x