



Miss Windsor's Chocolate Rum 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 (just over 1/2 cup) double cream/heavy whipping cream
- 2 tablespoons of crème fraiche
- 2 or 3 tablespoons of any white rum
- scant drop of vanilla essence
- cocoa powder (Miss Windsor prefers Bournville by Cadbury Chocolate)
- optional - chopped walnuts, cashews, hazelnuts (whatever your preference!)

Equipage

- store in a Tupperware container
- melon baller / teaspoon (to make truffles)

Method

1. Before you start your 'chocolatey' adventure, please wash your hands – 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.
5. With a steady hand place the bowl on top of the simmering water.
6. 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.
7. Now stir in the cream, crème fraiche, alcohol, along with a scant drop of vanilla essence.



8. Allow the mixture to cool.
9. Once the mixture has cooled sprinkle some chopped nuts/cocoa powder on a plate - separately, of course!
10. Prepare a cup of boiled water.
11. 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!
12. Sprinkle some cocoa powder onto the palm of your hand, and roll the mixture into shape.
13. Roll your balls – Oh, I say! in cocoa or chopped nuts, then place onto a piece of greaseproof paper.
14. Transfer your truffles to a Tupperware container lined with greaseproof paper. Chill in the fridge, until you can no longer resist temptation!
15. Voila! These sexy, mouth-watering truffles can be bestowed upon your beloved on any occasion of the romantic kind! Or to be served to your guests on a small silver platter, as the ultimate after dinner treat!

Miss Windsor x