

Chocolate Truffles

Ingredients

- 250g Yvette's dark chocolate chopped or callets
- 250g double cream
- 100g light muscovado sugar

For rolling:

- 50g cocoa powder
- 50g muscovado sugar

Method

1. Place your chocolate in a medium-sized heatproof bowl and set aside.
2. Place the cream and sugar in a small saucepan over a medium heat. Bring to the boil and immediately pour over the chocolate, whisking well until emulsified and smooth. Allow the ganache to cool.
3. Cover and then refrigerate for a couple of hours or overnight until firm.
4. When you're ready to roll your truffles, line a baking tray with parchment paper and mix the cocoa powder and sugar.
5. Using a small teaspoon, scoop some of the mixture and roll it in your hands to create a smooth round truffle. Once shaped, re-roll the truffles through the cocoa powder and sugar. Leave to set and store in an airtight container in the fridge.
6. For the best flavour and texture, let truffles come to room temperature before serving.

Makes 30-35 truffles.