

Rum truffles



- 4 oz 🌍 dark chocolate
- 10 oz sifted 🌍 icing sugar
- 4 oz unsalted butter
- rum (to taste)
- chocolate vermicelli

Place the chocolate in a small bowl over a pan of hot water until melted. Beat the chocolate, icing sugar, butter and rum. Form into small balls and roll in the chocolate vermicelli. Allow to harden before serving.

Cream truffles



- 225g 🌍 dark chocolate
- 2 teaspoons 🌍 instant coffee
- 2 tablespoons Tia Maria (or other liqueur of choice)
- 1 x 142 ml tub double cream
- 🌍 cocoa powder for coating
or grated 🌍 white chocolate

Melt the chocolate in a bowl over a pan of hot water, then stir in the cream, liqueur and coffee until dissolved. Chill in the fridge for about an hour until firm, then shape teaspoonfuls into rough balls. Roll in cocoa powder or grated white chocolate and store in the fridge until needed.

Almond truffles



- 6 oz 🌍 dark chocolate
- 2 tablespoons almond liqueur
- 1½ oz unsalted butter
- 1¾ oz 🌍 icing sugar

Melt the chocolate in a bowl over a pan of hot water, then add the other ingredients and mix well. Form into balls and roll in cocoa or grated chocolate.