

White Chocolate Truffles

(makes approximately 30)

250g/10oz good white chocolate

Finely grated zest of a lemon or orange

1/4tsp salt

80ml/3floz double cream

- Place chocolate, lemon/orange zest, cream and salt in a bowl and melt.
- Pour the mixture into a small bowl. Once it has cooled put it in the fridge to set.
- When the mixture is set use a melon baller or two teaspoons to scoop out a small amount of mixture. Roll into a ball using the palms of your hands.
- Roll the truffle in a topping of your choice.
- Chill until ready to serve.

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Chocolate Truffle Recipe booklet



Milk Chocolate Truffles

(makes approximately 40)

400g/16oz milk chocolate

150ml/5floz double cream

1tsp vanilla extract

- Melt the chocolate and cream together in a bowl over a pan of simmering water, or in 20 second blasts in the microwave.
- Once the chocolate has melted stir in the vanilla extract.
- Pour the mixture into a small bowl. Once it has cooled put it in the fridge to set.
- When the mixture is set use a melon baller or 2 teaspoons to scoop out a small amount of mixture. Roll into a ball using the palms of your hands.
- Roll the truffle in a topping of your choice, i.e. cocoa powder, chopped nuts, desiccated coconut or vermicelli.
- Chill until ready to serve.

Plain Chocolate Truffles

(makes approximately 50)

280g/9oz plain chocolate (70% cocoa solids)

284ml/9.5floz double cream

50g/2oz unsalted butter

- Melt the chocolate, cream and butter together (see previous recipe).
- Pour the mixture into a small bowl. Once it has cooled put it in the fridge to set.
- When the mixture is set use a melon baller or two teaspoons to scoop out a small amount of mixture. Roll into a ball using the palms of your hands.
- Roll the truffle in a topping of your choice.
- Chill until ready to serve.