

Paddy's EASY TRUFFLE Recipe

(makes 60 truffles...
enough to share!)

ingredients

- 340g chocolate
- 60g butter, softened
- 200ml double cream
- 50g caster sugar
- 2 tbsp cocoa powder
- 2 tbsp icing sugar

1. Break up the chocolate, chop very finely and put into mixing bowl with butter.
2. Place the cream and sugar in a saucepan, bring just to the boil and remove from heat.
3. Pour the cream onto the chocolate and butter and beat until chocolate melts and mixture is smooth and shiny.
4. Freeze for a few hours, until firm enough to shape.
5. Mix the cocoa and icing sugar together, dust hands with mixture and roll mixture into truffle shapes.
6. Chill until serving, or keep in air tight containers for upto a week.