



Black Truffle
HARVEST



Premium Fresh Black Truffle grown naturally in Australia

Truffled Chocolate Truffles

www.truffleharvest.com.au

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Ingredients

375g of plain chocolate
30g of 70% cocoa chocolate (bitter)
140g of bitter chocolate powder
250ml of double cream
40g of finely chopped black truffle
50g granulated sugar

Preparation Method

Pour the double cream into a pan and heat it gently, bringing it to the boil. Then take it off the heat and stir in the finely chopped truffle. Grate the plain chocolate into a mixing bowl (only 350g) and pour the hot cream and truffle mixture over the chocolate. Keep stirring until the mixture is smooth. Put in the fridge for 2 hours and then remove. With a piping bag squeeze out the mixture into several rounded shapes and then return to the fridge for 15 minutes. Grate the remaining chocolate and the bitter chocolate, then melt them together in a bowl over low heat. Then with a chocolate fork turn each of the truffles through the melted chocolate to coat, then the cocoa powder and the granulated sugar. The chocolate truffles must then be stored in a cool place.

Serving suggestion

Serve with French vanilla ice cream and warm raspberry sauce.