

TASTES OF LIFE

Espresso truffles

50 ml freshly brewed espresso
125 ml double cream
300 g dark chocolate (75% cocoa solids)
50 g butter
2-3 tbsp rum or brandy

approx. 40 sweet cases



Put the coffee into a pan with the cream, and bring gently to the boil.

Add the broken chocolate and the butter and heat gently until everything has melted. Add the rum or brandy.

Allow to cool, then place in the refrigerator for about 2 hours until the mixture has set. Using a hand whisk, beat for about 3 minutes until creamy.

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Spoon into piping bag with a star nozzle, and pipe a rosette into each sweet case. Put back into the refrigerator until cool. Decorate with curls of chocolate

Tips:

Home made truffles, beautifully decorated and packed, make charming presents.