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Milk chocolate peppermint truffles [1]

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Milk chocolate peppermint truffles

Ingredients

200g good quality milk chocolate
100ml light double cream
A knob of butter
Half a teaspoon of peppermint essence
Cocoa powder

Preparation

- **1**
 1. Chop the chocolate finely and put it into a bowl.
- **2**
 2. Pour the cream into a saucepan and add the butter, cut into small pieces. Heat the cream and butter gently over a low heat, stirring frequently, until the butter has melted into the cream and the mixture is warmed through
- **3**

do not allow it to boil or overheat, turn off the heat at the appearance of the first few bubbles.
- **4**
 3. Pour a little of the cream over the chocolate and stir well, then repeat with a little more of the cream each time until it is all mixed in and the chocolate has melted. The chocolate mixture should be smooth, thick and velvety.
- **5**
 4. Add the peppermint essence and stir it well into the chocolate.
- **6**
 5. Pour the mixture into a shallow dish. Cover and chill in the fridge for at least 4 hours to firm up.
- **7**
 6. This is the sticky bit! Put 3-4 tablespoons of cocoa powder onto a small plate, sifting it through a tea strainer. Using a teaspoon or a melon baller, scoop out a portion of the truffle mixture and gently form it into a ball and roll it in the cocoa powder until the outside is completely covered. Chill the truffles again in the fridge for a few hours and store in an airtight container for up to 2 days.

Cooks Note

These rich, creamy chocolaty truffles are simple to make, so long as you don't mind getting a bit sticky in the process!

They make a delicious end to a meal when served with the coffee; try presenting them by serving individually in pretty little paper pet it four cases. Or wrap a few in cellophane and ribbon, or pop some in a gift box, as a thoughtful homemade Christmas gift for friends or family who have a sweet tooth.

Makes 16 truffles

Links

[1] <https://www.expatswoman.com/ewfood/recipes/milk-chocolate-peppermint-truffles>

[2] [https://www.expatswoman.com/ewfood/flag/flag/madeit/6765?](https://www.expatswoman.com/ewfood/flag/flag/madeit/6765?destination=printpdf/6765&token=7bb15a2b3e36817836c595fd5f741f02)

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[4] <https://www.expatswoman.com/ewfood/printpdf/6765>

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