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by Liz Robb

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 petit 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