



Posted on 7 December 2014

by Liz Robb

Dark chocolate orange truffles



Ingredients

100g good quality dark chocolate
100ml light double cream
20g of butter
1 large orange
10g hot chocolate orange 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. Take the zest from the orange and then squeeze out the juice. Add 3-4 tablespoons of the orange juice and some of the zest and stir it well into the chocolate.
- 6 5. Line a small shallow baking tray with baking parchment, pour in the mixture and spread it out fairly evenly. Cover and chill in the fridge for about 4 hours to firm up.
- 7 6. Now it gets messy! Tip the chocolate powder onto a small plate, sifting it through a tea strainer. Quickly divide the truffle mixture into 15 equal sized portions using a knife. Scrape a portion of the truffle mixture off the paper and gently form it into a ball by rolling it in your hands. Roll it in the chocolate orange 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.
- 8 Notes:
- 9 - I used light double cream but you can, off course, use full fat cream to make the truffles even creamier!
- 10 - You can choose a variety of coverings for your truffles
- 11 try rolling them in chocolate strands, desiccated coconut, crushed hazelnuts or pistachios, or simply icing sugar.
- 12 - I love the bitter taste of dark chocolate, but if you like it sweeter, just add a teaspoon of icing sugar to the mixture.

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 15 truffles
