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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