



Christmas Chocolate Truffles

Makes 25, Prep 1 hour

300ml pot of fresh double cream/ coconut cream (vegan option)
400g good quality dark chocolate, broken up and chopped
300g milk chocolate, broken up and chopped (or vegan chocolate)

for Christmas pudding decoration

50g Green Fondant Icing
100g White Fondant Icing
25g Red Fondant Icing



Decorations and Flavorings

You can use anything to decorate and infuse your truffles, now is the time to be creative! Raid your kitchen cupboard, pull out your favorites and get inventive!

Delicious with Dark
Chilli
Cardamon
Ground Ginger
Nuts
Dried Mint

Mind Blowing with Milk
Orange
Cinnamon
Sea Salt (fine or course)
Roasted Almonds

All about the look
Cake decorations (anything that
Sprinkles or sparkles)
Chocolate shavings
Crushed Sweets
Jelly Sweets
Desiccated coconut

For crunchy and gooey goodness
Biscuits (finely crushed)
Toffee
Fudge
Caramel
Nougat
Marshmallows

Important. Do the this step 30 minutes before the session starts to allow the chocolate to cool!

Place $\frac{3}{4}$ of your dark chocolate into a metal bowl and $\frac{3}{4}$ of your milk chocolate into a separate metal bowl.

Fill a saucepan with a few centimeters of water. Place onto the hob and bring to the boil. Reduce the heat so that it is simmering and place the dark chocolate bowl over the water to melt the chocolate. Stir the chocolate whilst you are melting it. Once it has melted remove from the heat, add the rest of the dark chocolate and stir until it has all melted. Repeat this process with the milk chocolate. Make sure you keep both chocolates separate at this stage. Now wait for the session to start



Equipment for melting and tempering chocolate

- Saucepan
- (x2) Metal or Pyrex or Glass bowl

Note, the bowls need to be able to fit over the saucepan in order to melt the Chocolate!

- (x2) Spatula or wooden spoon

Equipment for Truffle Making

- Two piping bags and a sheet of parchment.
- Three mixing bowls
- Tablespoons
- Dinner knife
- Dinner fork
- Scissors
- Kitchen roll or napkins – it can get messy!

For the gold casing to place truffles in:

<https://www.thecakedecoratingcompany.co.uk/baking-kitchenware-c25/baking-cases-cups-c26/anniversary-house-the-cake-decorating-co-petite-rose-gold-mini-cupcake-cases-x-60-p11148>