

Divine and Easy Chocolate Truffles

These delightfully decadent and very Christmassy morsels are a fabulous gift idea. Find a beautiful little box or jar and wrap them up for the best Christmas chocolates ever!

Makes 30 or 40 or 50 depending on how big or small you make them.

- 2 blocks 100g Green & Black's organic Dark 85% Chocolate
 - 1 Block 100g Green & Black's organic Dark 70% Chocolate
- (this chocolate brand is readily available in the confectionary section of all good supermarkets)*



- Break up all the chocolate (into roughly single square size) into a medium sized mixing bowl
- Heat together until almost boiling, but DO NOT BOIL:

- 300mls Lewis Road organic cream (available at most supermarkets, otherwise regular cream)
- finely grated zest of 1 small (preferably organic of course) orange
- 1 generous knob of butter

- Pour the hot cream mix over the chocolate and stir with a wooden spoon until chocolate has all melted and the mixture is smooth.
- Then, stir in a single nip of whiskey or Brandy or whatever you wish for very subtle flavouring, or none of the afore mentioned if you would prefer booze free and plain
- Now scrape truffle mix into a smaller bowl, cover and refrigerate for 4 hours, after which time it will be firm to handle and form into balls using a teaspoon or whatever tool you wish.
- Have a small bowl of Cacao powder, cocoa and/or finely chopped nuts of choice, ready to drop formed balls into and they are ready to serve.

Warning - VERY delish and VERY rich, as all good chocolate things are! So as with all good food, eat mindfully and enjoy!!