



## TRUFFLE TUMBLERS

Makes 50 truffles  
(can be doubled or halved)

### INGREDIENTS

#### Truffles

- 300g good-quality dark chocolate, 70% cocoa solids
- 300ml double cream
- 50g unsalted butter

#### Coatings

- For a festive appearance use desiccated coconut or icing sugar to look like snow.
- Alternatively, you can use cocoa powder, chocolate vermicelli and chopped nuts.
- Optional Flavouring: Orange, Rum, Amaretto, Bourbon, Grand Marnier

### FALCON PRODUCTS USEFUL FOR THIS RECIPE

- Prep Set
- Serving Tray
- 12 cm Bowl
- Tumblers for gifting.

**MELT INGREDIENTS** – Break the dark chocolate into small pieces and place in a small bowl from the Prep Set. Bring the cream and butter to just below boiling point in a small saucepan, stirring over a gentle heat.

**COMBINE INGREDIENTS** – Pour the hot cream mixture over the chocolate and stir gently until melted and smooth. Pour the warm mixture into the Serving Tray to cool quickly. Cover the tray and chill in the fridge for 3 hours, or until the mixture has firmed up.

**SHAPE AND COAT TRUFFLES** – Use your hands to shape the chocolate into walnut-sized balls and place on the Serving Tray lined with baking paper. Add each of your chosen toppings to a separate 12 cm Bowl. Roll the truffles in the different toppings until evenly coated. Shake off the excess and chill again to firm up.

**GIFT WRAP** – To give as presents, place 10-15 truffles inside a clear cellophane bag tied with ribbon and place them inside a Tumbler. Keep in the fridge until you're ready to give them. They will keep in an airtight container in the fridge for three days, or frozen for up to a month. Defrost in the fridge overnight. You can spruce up the truffles before serving, with additional powdered sugar.

**FOR VEGAN TRUFFLES** – Replace the double cream with coconut cream, and the butter with coconut oil. Roll in 50g toasted desiccated coconut or your choice of toppings.

**FOR BOOZY TRUFFLES** – Add 1-2 tbsps of liqueur to the chocolate mixture in step 2 and chill for 30 mins to an hour longer before shaping. Popular liqueurs include; bourbon, Grand Marnier, coconut rum or amaretto.

**FOR ORANGE TRUFFLES** – Add the grated zest of 1 orange and 1 tbsp juice to the chocolate mixture and chill for 30 mins to an hour longer before shaping. Roll in your choice of toppings.

