

Salted Nutella Chocolate Truffle

Makes 10-15 truffles

Prep time: 3 hrs including 2hrs setting time

Cooking time: 60 minutes

Ingredients

100g milk chocolate for coating

100g dark chocolate chopped or pestels

150g Nutella

100g cream

100g butter diced

1/8 tsp [Suölo Reduced Sodium Sea Salt](#)

40g toasted hazelnuts, chopped for garnish

Method

1. Put the dark chocolate and butter in a heat proof bowl.
2. Bring the cream to the boil.
3. Add Nutella and leave on a low heat for 1 minute, mixing gently.
4. Add cream, Nutella and [Suölo Reduced Sodium Sea Salt](#) to the dark chocolate and butter and mix with a spatula until fully combined.
5. Once combined pour into a container and leave to set in the fridge.
6. Once set, scoop out with a melon baller or spoon.
7. Roll between your hands gently to form the balls.
8. You can either place the balls on a cake resting tray and pour the melted chocolate over the top or if you don't have a cake resting tray you can dip the balls into the chocolate and roll them around. After coating place them on a parchment lined tray and sprinkle with hazelnuts.
9. Leave in the fridge to 20 minutes to set.