

# TRUFFLES

Preparation time: 30 minutes  
Chilling time: minimum 3 hours or overnight  
Makes: 36

- 275g (10oz) dark chocolate, minimum 60% cocoa solids, broken into pieces
- 250ml (9fl oz) double cream
- 50g (2oz) unsalted butter, at room temperature
- 50g (2oz) cocoa powder

Place the chocolate in a large bowl. Bring the cream to the boil and pour it over the chocolate. Stir gently until the chocolate has melted, trying not to create bubbles. Leave to cool for 2 minutes, then add the butter in two stages and stir in gently. Once the butter is incorporated, the ganache should be smooth and glossy with no oil slick on the surface. If the mixture splits and an oil slick appears, put the whole lot in a food processor and blend briefly until the mixture re-emulsifies. Set the truffle mixture in the fridge for a minimum of 3 hours or overnight.

Remove the ganache from the fridge about 15 minutes before you want to make the truffles, depending on room temperature. Put the cocoa into a bowl. Ensure your hands are cold and dry, then dust them with cocoa. Take spoonfuls of the ganache mixture (use a teaspoon or a tablespoon, depending on how large you like your truffles) and roll the mixture into a ball in your cocoa-dusted hands. Drop each shaped truffle into the bowl of cocoa, turn it around and then toss it between your palms to remove any excess powder. The truffles can then be returned to the fridge and kept for up to 2 days as long as they are stored in an airtight container.



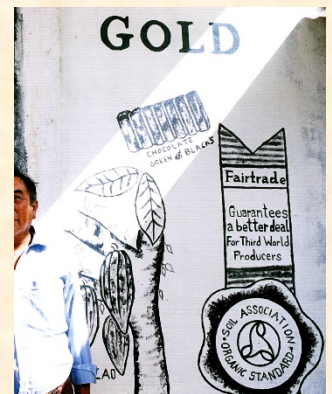
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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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