



# MR HANS

## FRESH FAMILY FOOD

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## PDF of Recipe

MR HANS says it's...



Very Easy to Ambitious

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## Fresh Cream Chocolate Truffles

**Prep Time: 24 Hrs**

**Makes around 30 Truffles**

### INGREDIENTS:

- 600ml of Fresh Double Cream
- 360g Milk Toblerone\* (or your favourite bar)
- 200g Dark Chocolate (70% Cocoa solids)

Your choice of coatings....

- Cocoa (For Dusting)
- Melted Dark or Milk Chocolate
- Melted White Chocolate

\* You can replace this with your favourite chocolate. Most flavoured and speciality chocolate will work just as well.

### EXTRAS:

Your choice of Fresh Fruits to garnish the display



### EQUIPMENT:

- Good Sized Saucepan
- Mixing Bowl
- Microwave Oven (Recommended)



### CHEAT INGREDIENTS:

- No Cheats

### WHY THESE CHEATS?

"No cheats here but a great TIP. You can pre-prepare the ganache centre and freeze the balls for up to 3 months before applying a melted chocolate coating - The benefit of applying the chocolate coating whilst the ganache ball is still frozen makes it so much easier for the coating to set. Leaving them to rest for 45 mins after coating brings the temperature up to perfection for eating - They can then be kept in the fridge for up to 7 days. Not that they will last that long!" - MR HANS

# METHOD:

## HOW TO PREPARE

- Break up all of the Chocolate and place into a good sized saucepan.
- Pour over the Double Cream and gently heat. You are looking for the creamy chocolate mixture to get to around 36°C
- The cream should not get too hot, so remove from the heat before all of the chocolate has melted and keep stirring.
- Return to the heat if necessary until all of the chocolate has dissolved.
- Pour the mixture into a suitable bowl and place in the fridge to set (around 18 hours)
- Once set you can start to prepare the ganache balls using the mixture.
- With a dessert spoon, scoop out enough mixture to create a 'Walnut' sized ball by rolling it in the palms of your hands.
- Insert a wooden cocktail stick (or similar) into the pre-formed ball and repeat until you have used up all of the mixture.
- Place all of the balls (with their sticks) into / onto a suitable container or tray and place in the freezer.
- When you are ready to coat the ganache balls and turn them into Truffles, melt your preferred chocolate coating, and dip the ganache ball (using the wooden stick as a handle) into the melted chocolate until fully coated.
- Set each Truffle aside until the coating is set. This will take around 10 minutes as the ganache balls are cold enough to speed up this process. Leave the Truffles to rest and fully defrost for a further 30 minutes.
- Gently twist out each wooden stick and carefully place each Truffle onto a suitable display dish. Cover and store in the fridge for up to 7 days. Can be eaten straight from the fridge or left out for 20 minutes and eaten at room temperature.

Serve as an accompaniment with your after dinner coffee