

CHILLI CHOCOLATE TRUFFLE

DARK CHOCOLATE TRUFFLE WITH ZESTY ORANGE AND A HINT OF CHILLI

SEASON: ALL | COURSE: DESSERT | COMPLEXITY: INTERMEDIATE |
PREP TIME: 8-10 MINS | COOKING TIME: 10-12 MINS | CATEGORY: VEGETARIAN | SERVES: 4-6

INGREDIENTS

250g good quality dark chocolate
(70% cocoa solids)

125ml double cream

25g butter

1 pinch sea salt

Zest of 1 orange

1 large handful of mixed nuts

50g good quality cocoa powder

¼ tsp red chilli powder

STEPS

- Break chocolate into little chunks and place in a small bowl.
- In a saucepan warm up the cream just before it starts to bubble. Add the butter, let it melt then take off the heat.
- Pour the cream over the chocolate chunks and leave to stand for a few minutes, giving the chocolate a chance to melt. The surface of the mix should be nice and shiny at this stage.
- Stir the chilli powder into the mixture and leave for another few minutes.
- Add the orange zest and stir it again to make sure it's mixed thoroughly, then cover and refrigerate for at least 2 hours or until set.
- Toast the broken mixed nuts, bash them up into fine bits and place them in a shallow bowl. Place the cocoa in another shallow bowl.
- With a teaspoon, scoop out little balls of the set truffle mixture. Roll in the palm of your hand, then in either the cocoa or broken up hazelnuts to coat.

CHEF'S RECOMMENDATION

For boozy truffles, add 50ml of orange liqueur, whiskey liqueur or champagne liqueur to the ganache.

