

CHOCOLATE TRUFFLE BOX

Makes 32

FOR THE TRUFFLES

250ml (1 cup) double cream

20g (1½ tbsp) unsalted butter

2 tsp liqueur or flavouring of
your choice (mint, orange zest,
kirsch, etc.)

250g (9oz) dark chocolate,
roughly chopped

TO DECORATE

cocoa powder

chopped nuts

freeze-dried raspberries

desiccated coconut

crushed chocolate sandwich

biscuits (I use Oreos)

900g (2lb) loaf tin, lined with

cling film

32 mini cupcake cases

All the best gifts are homemade, and this makes a lovely one. Scrunch up a large square of baking parchment and place it in a gift box. Place the truffles in mini cupcake cases and arrange on top.

1. In a small saucepan over a medium heat, heat the cream, butter, and flavouring together, and gently bring the mixture to just below the boil.
2. Pop the chocolate in a large mixing bowl and then pour over the hot cream mixture. Leave to stand for 2 minutes, then stir well to combine. Pour into the lined loaf tin and refrigerate for 4 hours or overnight.
3. Turn out the block of truffle and slice it into 32 cubes. Dust them in the cocoa powder or sprinkle them with assorted toppings.
4. Pop into mini cupcake cases and serve on a platter after dinner, or arrange in a gift box for friends.

