

Chocolate truffles

DESSERT - 20 PIECES

Ingredients

- 250 g dark chocolate (70%)
- 150 ml lactose-free whipping cream
- 2 tbsp light syrup or maple syrup
- 1 tbsp butter cocoa, powder for rolling

Instructions

1. Finely chop the chocolate in a food processor.
2. Bring the cream and syrup to a boil. Pour the mixture over the chocolate while mixing. Add the butter and blend until smooth.
3. Add any optional flavorings or leave the truffle plain.
4. Pour the chocolate mixture into a plastic container with a lid and let it set in the refrigerator for about 4 hours.
5. Roll the chocolate into balls and coat them in cocoa powder, for example.

Tips

The world's best basic truffle recipe. Add your favorite flavorings such as orange zest, ginger, chili and cinnamon, licorice powder, whiskey or dark rum. You can also roll the truffles in coconut or finely chopped pumpkin seeds for a little extra crunch.

