


CHOCOLATE TRUFFLES

 GF, VGN

 45 min (plus setting time)

 20



Ingredients

Rum & Raisin Chocolate Truffles

- 220g good quality dark chocolate, very finely chopped (I like to use 'couverture' chocolate 50-60%, but not too dark as I've found the flavour can be too strong)
- 2 tbs coconut oil
- 150ml coconut cream
- 1 tsp vanilla powder, paste or extract
- ½ cup raisins soaked in 40ml dark rum (for about 30 minutes)

Orange-Spiced Chocolate Truffles

- 220g good quality dark chocolate, very finely chopped (I like to use 'couverture' chocolate 50-60%, but not too dark as I've found the flavour can be too strong)
- 2 tbs coconut oil
- 150ml coconut cream
- 1 tsp vanilla powder, paste or extract
- Zest of 1 orange
- ½ tsp ground cinnamon
- ¼ tsp ground allspice
- 4 tbs cointreau (optional)

Vanilla & Rose Chocolate Truffles

- 220g good quality dark chocolate, very finely chopped (I like to use 'couverture' chocolate 50-60%, but not too dark as I've found the flavour can be too strong)
- 2 tbs coconut oil
- 150ml coconut cream
- 1 tbs vanilla paste
- 2 tbs rose water
- ¼ cup chia seeds
- 1 tsp vanilla powder or extract



Method

Chocolate Truffles

1. Place the very finely chopped chocolate and coconut oil into a medium sized mixing bowl.
2. Heat up the coconut cream in a small saucepan and bring to the boil.
3. Pour the hot coconut cream over the finely chopped chocolate and coconut oil.
4. Push the chocolate down into the hot coconut milk and let it sit for a couple of minutes covered with a large saucepan lid.
5. Remove the lid and stir gently until smooth (be careful not to overmix as you don't want it separate or curdle).
6. Add the vanilla and flavourings (depending on the flavour you have chosen) and gently fold through the melted chocolate mixture.
7. Place the bowl into the fridge to set for 2-3 hours.
8. Scoop the chocolate mixture into tsp sized balls and roll in cacao powder.
9. Top with either cacao nibs, extra orange zest, rose petals, or leave them as they are.

* If the chocolate doesn't completely melt with the hot coconut cream you can place the bowl over hot water in a saucepan and slowly melt the remaining pieces.

* The truffles will store in the fridge for about 2 weeks and the freezer for about 4.

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