



Champagne Truffles

Ganache ingredients:

400g chocolate (milk or white) chopped into small pieces
22g (1/2 tbsp.) liquid glucose
110ml whipping cream
30g unsalted butter
2 fl oz. champagne (can be non-alcoholic)

To make the ganache:

Melt chocolate

Put cream, butter and glucose in a saucepan and bring to the boil stirring continuously.

Add cream mixture to melted chocolate and stir to combine.

Add champagne and whisk to bring together.

Cover and put in fridge overnight.

To make truffles:

If ganache is made with white chocolate then use white chocolate to coat. If made with milk chocolate then use white to coat.

Spoon out small quantities of ganache and form into balls. Put balls onto parchment paper which is on a board.

When coating chocolate is melted dunk 1 ball at a time, shake off excess and put back on parchment paper

Once all are coated put into fridge to harden.

Repeat coating process with a second layer of chocolate.

Put back in fridge to harden.

Store in an airtight container for up to 3 weeks.

Do not store in the fridge or they will lose their taste and texture will change.