

Truffles

50g dark chocolate (70% cocoa plus)

50g unsalted butter

100g (or maybe a bit more) icing sugar

Good slosh of brandy/baileys/cointreau/coffee/rum etc

Any other flavours you fancy (grated orange rind, lemon rind, lavender, spices etc)

Additional chocolate for coating, dark, milk or white, (melted or grated) or cocoa powder for rolling/finely chopped nuts etc

- Melt the chocolate and butter over hot water or carefully in the microwave
- Slosh in the booze (be generous)
- Add enough icing sugar to bring the mixture together and make it look firm
- Chill in the fridge for 15 mins
- Roll into truffles
- Chill in the fridge again
- Dip into melted chocolate (cool not hot) or roll in cocoa/nuts/grated chocolate