



— How to make your own —

# MILK CHOCOLATE TRUFFLES

with Caramelised Hazelnuts

A photograph showing a collection of ingredients and finished truffles. In the foreground, a dark bowl is filled with several round truffles coated in caramelised hazelnuts. In the background, a metal tray contains a large quantity of caramelised hazelnuts and a single smooth, round milk chocolate truffle shell.

*Here's what's in your kit...*

- ✓ 125g Belgian Milk Chocolate (the buttons)
- ✓ 200g Milk Truffle Filling (the pieces)
- ✓ 21 Milk Chocolate Truffle Shells
- ✓ 50g Caramelised Hazelnuts
- ✓ 50g Roasted Hazelnuts
- ✓ Piping Bag
- ✓ Recipe card

*You just need to add:*

Nothing, we've included everything you need!

*You'll also need...*

- Microwave
- Plastic bowls
- Spoon or spatula
- Fork
- Plate
- Tray

# How to make your Milk Chocolate Truffles...

Our recipe uses a microwave to melt the chocolate and truffle filling but if you don't have one, take a look at the FAQ's on our website for the bain marie method to melt the chocolate and filling.

*Look at the back page if you want to Get Creative and flavour your truffles!*

- 1 Melt the truffle filling** in a plastic bowl in the microwave for 30 seconds. Take it out and stir thoroughly, it's important not to overheat the filling (max. 33-34°C). If it's still not fully melted put it back in for 5 second intervals.  
Put the filling in the piping bag.



- 2 Fill the truffle shells** firstly removing the lid but leaving the shells in the tray. The truffle filling should be cool enough (max. 33-34°C) to fill the shells without melting them. Pipe the filling into the shells as shown in our top tip. When filled put them in the fridge to set for 30 minutes.



## Top Tip!

### To avoid air pockets in your filling.

1. Position the tip of the piping bag near the bottom of the shell, raising it slowly while forcing out the truffle filling to fill the whole shell.

2. Make sure you fill the shell to create a dome which will give your truffles a rounded finish.



- 3 Melt the chocolate** in the microwave using the guidelines below. The objective is to ensure the chocolate melts slowly and doesn't get too hot (max. 33-34°C)

	<b>Cat B (650W)</b>	<b>Cat D (750W)</b>	<b>Cat E (850W)</b>
Step 1 - <b>HEAT</b>	50 seconds	45 seconds	40 seconds
Step 2 - <b>STIR</b>	For 1 minute	For 1 minute	For 1 minute
Step 3 - <b>HEAT</b>	20 seconds	15 seconds	10 seconds
Step 4 - <b>STIR</b>	For 2-3 minutes	For 2-3 minutes	For 2-3 minutes
Further Heating	If still not fully melted, then heat for additional 10 second bursts, stirring for 30 seconds in between.		

- 4 Dip the truffles** but first mix the caramelised and roasted hazelnuts together. Then dip them in the melted chocolate to coat, lift them out with a fork and immediately roll in the hazelnuts. Put them in the fridge to set for 15 minutes.



## Get Creative!

You can create your own signature truffles by adding your favourite liqueur, fruit pureé, spice or flavour drops to the filling. The truffle filling is a great base for flavours such as Cointreau, Amaretto, cinnamon, orange etc. Simply add the flavours to the truffle filling when melted.

Have a look at our website for suggested recipes.

Fancy making some more amazing chocolate creations?

Take a look at

[www.chocolateathome.co.uk](http://www.chocolateathome.co.uk)

to see what other kits are available

## How to store your truffles

These delicious truffles can be kept in the fridge in an airtight container or at room temperature but keep away from direct sunlight and strong smells. We recommend they are consumed within 14 days.

## Tell us about it!

We'd love to know what you think of our milk chocolate truffle kit! If you've got any pictures or videos too you can share them here:

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