



— How to make your own —

DARK CHOCOLATE TRUFFLES

with Madagascan Origin Chocolate

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

- ✓ 150g Madagascan Chocolate (small buttons)
- ✓ 125g Belgian Dark Chocolate (large buttons)
- ✓ 21 Dark Chocolate Truffle Shells
- ✓ 85g Dark Chocolate Flakes
- ✓ Piping Bag
- ✓ Recipe Card

You just need to add:

100ml whipping or double cream

You'll also need...

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

How to make your Dark Chocolate Truffles...

Our recipe uses a microwave to heat the cream and melt the chocolate but if you don't have one, you can boil the cream on the hob. Take a look at the FAQ's on our website for the bain marie method to melt the chocolate.

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

- 1 Heat the cream** in a jug in the microwave for 2 minutes. Take it out after 1 minute to avoid it boiling over then put it back in for the final minute. Put the cream aside to cool (to approx. 50°C).
- 2 Melt the Madagascan chocolate** (small buttons) 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).

	Cat B (650W)	Cat D (750W)	Cat E (850W)
Step 1 - HEAT	50 seconds	45 seconds	40 seconds
Step 2 - STIR	For 1 minute	For 1 minute	For 1 minute
Step 3 - HEAT	20 seconds	15 seconds	10 seconds
Step 4 - STIR	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.		

- 3 Combine the cream and chocolate** and stir gently to create a glossy ganache.

Put the ganache into the piping bag and leave to cool for 5-10 minutes.



Chocolate at Home

- 4 Pipe the ganache into the shells** firstly removing the lid but leaving the shells in the tray. The ganache should be cool enough (max. 33-34°C) to fill the shells without melting them. Pipe the ganache 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.



- 5 Melt the Belgian chocolate** in the microwave as you did with the Madagascan chocolate.

- 6 Dip the truffles** in the melted chocolate to coat, lift them out with a fork and immediately roll them in the chocolate flakes. Put them in the fridge to set for 15 minutes.



Turn over for details on how to store your truffles...



Get Creative!

Madagascan dark chocolate pairs well with honey, Cointreau, coffee, mandarin, rhubarb, pink pepper, cardamom and nutmeg. Why not create your own signature truffles and add these liqueurs, purées, spices and flavour drops to the ganache.

Have a look at our website for suggested recipes.

Fancy making some more amazing chocolate creations?

Take a look at

www.chocolateathome.co.uk

to see what other kits are available

How to store your truffles

As your truffles are made with fresh cream it is recommended you store them in the fridge in an airtight container. Enjoy them at room temperature within 3-5 days.

Tell us about it!

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

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