

30 minutes (plus chilling time)

Makes 20

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Ingredients

- 3 large slabs (150g each) dark chocolate
- $\frac{3}{4}$ cup (150ml) steaming-hot cream
- $\frac{1}{4}$ cup (60ml) MCC or sweet sparkling wine
- $\frac{1}{4}$ cup (30g) cocoa

Method

1. Finely chop dark chocolate and place in a large metal or glass bowl.
2. Add steaming-hot cream and set aside for a minute.
3. Place chocolate over a double boiler and stir until melted and completely smooth, heating as needed or for 30-second bursts in microwave.
4. Add MCC or sweet sparkling wine and mix well.
5. Stir in cocoa and mix until smooth.
6. Chill in fridge for 30-60 minutes until firm.
7. Shape about 1 tablespoon of the truffle mixture into a ball.
8. Roll in cocoa, beetroot powder or chopped nuts.
9. Repeat with remaining truffle mixture.
10. Store in a single layer in a cool, dark place.

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