



Recipe name:

Chocolate Truffles

Recipe description:

A great gift for your host or enjoy the holidays with family with chocolate truffle indulgence. Remove from the refrigerator about 10 minutes before serving.

Prep time:

20 mins

Cook time:

10 mins

Serves:

24

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Dessert

Occasion:

Party Food

Ingredients:

- 300 g Sweet Piquanté Peppers Mild Chopped
- 250 ml thick cream
- 300 g good quality dark chocolate preferably 70% cocoa
- 3 tbsp butter
- 3 – 4 tbsp good quality cocoa, sifted

Method:

1. Warm the cream in a saucepan, do not let it boil.
2. Add the chocolate and butter, remove from the heat and stir well to combine.
3. Dry the Chopped PEPPADEW® Sweet Piquanté Peppers Mild Chopped by patting dry with paper towel, making sure they are very dry. Reserve a few for garnish and add the rest to the chocolate mixture.
4. Transfer to a bowl, and chill for 2 hours until set.
5. Use a melon baller or teaspoon to scoop out the chocolate mixture and roll in cocoa powder. Top with extra Chopped Piquanté Peppers.

SERVING SUGGESTIONS:

Serve your truffles with a couple of small glasses of Liquor or Vodka shots or a post dinner treat, with coffee.