

Raciones para 2

Traditional truffle:

150 g
Black chocolate (coating)

75 ml
Heavy cream
10 ml
Brandy

Cocoa powder (topping)

Sesame truffle:

150 g
Black chocolate (coating)

75 ml
Heavy cream
10 ml
Sesame oil
1 g
Maldon salt

Black & white sesame (topping)

White truffle:

150 g
White chocolate (coating)
50 ml
Heavy cream

Grated coconut (topping)

Milk chocolate truffle:

150 g
Milk chocolate (coating)
50 ml
Heavy cream
20 g
Peanut butter

Caramelized peanuts (topping)

1 Melt every chocolate separately at bain marie, carefully, to avoid any contact with water. Add the rest of the ingredients of every kind of truffle while we stir the mix until everything is well combined.

2 Pour in a recipient and keep it in the fridge for about three hours. When it is cold enough, we make small balls with the help of a teaspoon and with our hands.

3 Finally, we dip the small balls with the different toppings, the classic one with cocoa powder, the black one with sesame seeds, the white truffle with grated coconut and the chocolate and peanut one with the chopped caramelized peanuts.

4 Eat them immediately or keep them in the fridge.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/4-recetas-de-trufas-de-chocolate-caseras/>

