



## Consejo del chef

Place them in the refrigerator to serve cold. The feeling of the cold truffles in your palate is something from another world.

## Raciones para 10

- 200 gr Dark chocolate
- 100 ml Almond cooking cream
- 50 gr Margarine
- 2 Tablespoons of freshly brewed coffee
- 3 Tablespoons of cocoa powder
- Chocolate sprinkles
- 2 Tablespoons of chopped hazelnuts

- 1 Melt the chocolate in a saucepan and set aside when done. Add the almond cooking cream and coffee until well-combined.
- 2 Melt the margarine and incorporate it into the chocolate mix. Last, add the chopped hazelnuts and stir.
- 3 Set aside to cool at room temperature until the mix turns into a mouldable paste.
- 4 Shape small balls of similar size and coat them with cocoa powder and chocolate sprinkles.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/trufas-cacao-cafe/>

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