Cocoa and coffee truffles

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

https://cookinglovers.teka.com/en/receta/trufas-cacao-cafe/