



## 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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