

Stef Bottinelli

Easy: Citrus Scented Chocolate Truffles



These very rich and indulgent truffles are easy and fun to make and taste as if a master chocolatier made them. Play around with flavours and textures. If you like nuts in your ganache, or candied orange peel as a decoration, go for it. These chocolates make lovely gifts too.

INGREDIENTS

Makes 20 - 30 truffles, depending on how big you roll them into balls

- 200gr vegan dark chocolate (70% cocoa)
- Tinned coconut milk (2/3 of a tin)
- zest of 1/2 orange or 1 clementine
- A splash of cognac or brandy

Optional

- 1 tbsp chopped dried fruit (apricots, raisins and cranberries work well)

For the coating:

- 2 tbsp dark cocoa powder
- Lightly toasted finely chopped hazelnuts (other nuts such as pistachios work too, as do dessicated coconut flakes)

Optional:

- 100gr melted vegan chocolate (any: dark, white, dairy free milk)

PREPARATION TIME

10 minutes

CHILLING

Ganache: 3 hours or overnight

Truffles: 6 hours or overnight

ASSEMBLING

20 minutes

METHOD

Melt 200gr of dark chocolate *bain marie*. When the the chocolate is liquid, add the tinned coconut milk (make sure it's the full fat variety, not the light version), gently fold it in until you have a smooth and glossy chocolate cream. Add the orange or clementine zest (both work beautifully), fold again, then add the cognac or brandy. I like to add a good slug, but add as much or as little as you like, or none at all if you prefer.

If adding chopped dry fruit, fold in now (you can use it just in half the chocolate ganache, so you have a plain and a fruit variety). Refrigerate for a minimum of three hours.

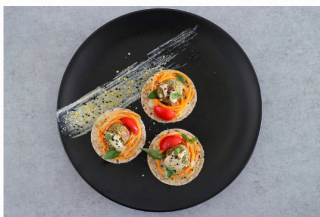
Take the chocolate ganache out of the fridge 15 minutes before shaping them into truffles. Put the cocoa powder and the chopped nuts (or coconut flakes) in two separate plates. Take about a teaspoon of ganache and roll into a ball. Roll some of the balls into the cocoa powder, and some in the chopped hazelnuts. Repeat until you've run out of ganache.

Place on a tray lined with non stick paper and put in the fridge for six hours minimum, best overnight.

If coating, melt 100gr of chocolate *bain marie*. Let it cool for a few minutes, then, using a toothpick, dip each truffle into the melted chocolate. Place on a tray and refrigerate for at least six hours, best overnight.

Take the truffles out about 45 minutes before serving.

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