

**Miele**

## Trio of truffles

By Miele

**30 minutes**

Preparation Time

**10 minutes**

Cooking Time

**12 serves**

Serves



### INGREDIENTS

#### White chocolate and cocoa truffles

300 g good quality white chocolate  
20 g butter  
60 ml (¼ cup) cream  
1 tbsp (20 ml) Tia Maria, optional  
75 g (¾ cup) Dutch-processed  
cocoa powder

#### Dark and white chocolate truffles

280 g good quality dark chocolate  
20 g butter  
80 ml (⅓ cup) cream  
1 tbsp (20 ml) Cointreau, optional  
150 g good quality white chocolate

#### Milk chocolate and hazelnut truffles

300 g good quality milk chocolate  
20 g unsalted butter  
60 ml (¼ cup) cream  
1 tbsp (20 ml) Frangelico, optional  
110 g (¾ cup) hazelnuts

## METHOD

### White chocolate and cocoa truffles

1. Place the chocolate and butter in a saucepan, melt gently on low heat, induction setting 2.
2. Place the cream in a saucepan and warm on medium heat, induction setting 6.
3. Pour warm cream over the chocolate mixture, mix until smooth. Stir through the Tia Maria, if using. Place into a container and refrigerate for 2 hours, or until set.
4. Place cocoa on a large plate.
5. Roll teaspoonfuls of the truffle mixture and coat with the cocoa.

### Dark and white chocolate truffles

1. Place the dark chocolate and butter in a saucepan, melt gently on low heat, induction setting 2.
2. Place the cream in a saucepan and warm on medium heat, induction setting 6.
3. Pour warm cream over the chocolate mixture, mix until smooth. Stir through the Cointreau, if using. Place into a container and refrigerate for 2 hours, or until set.
4. Roll teaspoonfuls of the truffle mixture and return to the fridge to become firm.
5. Place white chocolate in a saucepan and melt gently on low heat, induction setting 2. Using a skewer or a toothpick, dip the truffles into the melted white chocolate. Place on a tray to set.

### Milk chocolate and hazelnut truffles

1. Place the chocolate and butter in a saucepan, melt gently on low heat, induction setting 2.
2. Place the cream in a saucepan and warm on medium heat, induction setting 6.
3. Pour warm cream over the chocolate mixture, mix until smooth. Stir through the Frangelico, if using. Place into a container and refrigerate for 2 hours, or until set.
4. Place the hazelnuts onto a universal tray, toast in the oven on Fan Plus at 160°C for 15 minutes, or until light brown. Cool and finely chop. Place the hazelnuts onto a large plate.
5. Roll teaspoonfuls of the truffle mixture and coat with the hazelnuts.

### Hints and tips

- Try using a melon baller or teaspoon measure to portion your truffle mix.
- Choose a sustainable chocolate, made from traceable cocoa beans.
- Truffles can be stored for up to 2 weeks in the fridge, if they last that long!
- Truffles are the perfect accompaniment to your favourite coffee, made with a touch of a button, using the Miele coffee machine personalised program.