



12 servings



20 mins prep



5 mins cooking



Chocolate Pudding Truffles

INGREDIENTS

250g quality dark chocolate, chopped
125 ml pure cream
2 tbs liquer of choice
2 tbs dutch cocoa, sifted
150g tub Dr Oetker Easy Choc
12 large silver cachous, to decorate

DIRECTIONS

1. Put chocolate in medium bowl. Place cream in small saucepan over medium heat and bring to boil. Pour immediately over chopped chocolate and stir until melted and smooth. Stir in liquor and put in fridge for 1 - 2 hours until firm to roll
2. Place cocoa in small bowl. Using hands, roll 2 tsp of choc mixture into a ball, rolling the cocoa to coat and place on a baking tray lined with baking paper. Repeat and put in freezer for 10 mins until firm
3. Prepare Dr Oetker Easy choc as per packet instructions. Spoon over each truffle and top with silver cachous.
4. Keep in fridge until ready to eat

NOTES