



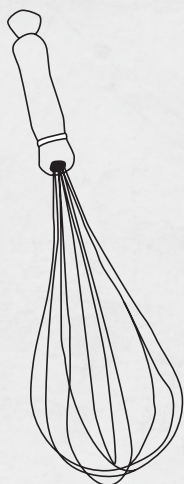
HALLOWEEN CHOCOLATE TRUFFLES



INGREDIENTS

- 100 g dark **chocolate**, chopped into chunks
- 55 g full-fat **cream cheese**, room temperature
- 2 tbsps icing (confectioners') sugar, sifted
- 170 g all **butter** shortbread biscuits, finely crumbled
- 200 g **milk chocolate**, chopped into chunks
- 200 g of Halloween coloured sprinkles (sugar strands) – we used black, green, orange and purple

Allergens highlighted in bold



INSTRUCTIONS

1. Place the dark chocolate in a small pan and place on the induction hob on low heat setting. Stir occasionally until melted.
 2. Meanwhile, place the cream cheese and icing sugar in a bowl and mix together until combined. Stir in the crumbled shortbread.
 3. Add the melted chocolate to the bowl and stir together until combined. Cover the bowl in clingfilm and place in the fridge for an hour to firm up.
 4. Take the mixture out of the fridge and place a piece of baking parchment on top of a chopping board.
 5. Scoop out heaped teaspoons of the mixture. Place in your hands and roll into a ball. Place on the parchment. Repeat until all of the mixture is used. Place back in the fridge to chill for 30 minutes.
 6. Put the milk chocolate in a small pan and place on the induction hob on heat setting 2. Stir occasionally until melted
 7. Take the truffle balls out of the fridge. Place a ball on a fork and dip into the melted chocolate – letting the excess drip off.
 8. Transfer to one of the plates of sprinkles and roll the truffle ball around until coated. You can use one colour or mix two colours together (such as black and orange).
 9. Repeat until all the truffle balls are covered in sprinkles, then serve.
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