

Recipe to make Truffles from Grainne Mullins of Gra Chocolates

Ingredients

250 g good-quality dark chocolate (70% cocoa solids)

125 ml double cream

25 g butter

1 pinch of sea salt

Method:

Break the chocolate into little chunks and place in a small bowl. In a saucepan, bring the cream to the boil, add the butter and take off the heat. Pour the cream over the chocolate chunks and leave to stand for a few minutes, giving the chocolate a chance to melt.

Stir the mixture and leave for another few minutes. Stir it again to make sure it's mixed thoroughly, then cover and refrigerate for at least 2 hours or until set.

With a teaspoon, scoop out little balls of the set truffle mixture. Roll in the palm of your hand, then in either the cocoa or bashed up hazelnuts to coat. place them in the fridge to firm up for about half an hour before serving them with a cup of coffee or wrapping them as a gift.