

## CHOCOLATE TRUFFLES



### Type of dish :

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Desserts

### Categories :

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Chocolate and confectionery

Dairy and egg products and derivatives

### Ingredients

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- ✓ 200 g butter
- ✓ 250 g plain chocolate
- ✓ 6 tablespoons of milk
- ✓ 3 egg yolks
- ✓ 100 g sugar
- ✓ 30 g cocoa powder

### Preparation

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Grate the chocolate, mix with the milk and melt over a low heat. Melt the butter without cooking it. Mix with the melted chocolate over a low heat, turning with a spatula.

Beat the egg yolks and the sugar thoroughly to obtain a foaming mixture and incorporate it into the mixture. Allow to cool in a deep container.

Take a small nut of this mixture, roll it into a ball and dip it in the cocoa powder. Leave to harden in the refrigerator for 24 hours.

