



PREP: 20min +
chilling
COOK:
SERVES: 12-18

Dark Peppermint Truffles

Sprightly peppermint and bittersweet dark chocolate are a combination that is out of this world. They come together beautifully in these easy, luscious peppermint truffles. Perfect to give as gifts...or not.

Ingredients

250ml pure cream
275g dark chocolate, finely chopped
40g butter
20ml (1tbs) Queen Natural Peppermint Extract
Crushed pistachio nuts and cocoa powder, to coat

Method

STEP 1

Pour cream into a saucepan; bring to a boil over medium heat.

STEP 2

Remove saucepan from heat. Add all chocolate and stir until melted and combined. Add butter, stir until melted. Add peppermint essence, stir until combined.

STEP 3

Pour into a bowl and cover with plastic wrap. Refrigerate for at least 4 hours.

STEP 4

Line a tray with baking paper. Place spoonfuls of chocolate mixture on tray.

STEP 5

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Method

Dust your hands with crushed pistachio nuts or cocoa powder, and gently form spoonfuls into balls. Roll each ball in either nuts or cocoa powder. Refrigerate until firm. Store in fridge until ready to serve.

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