

## Chocolate Truffles Or Truffles Au Chocolat

Serves 4 :

Preparation time : 80 minutes (20 minutes of preparation time and 60 minutes of rest time)

Ingredients :

- 2 tablespoons powdered chocolate
- 2 cups cooking chocolate
- 2 tablespoons water
- 5 tablespoons heavy cream
- 1 tablespoon vanilla sugar
- 1 cup confectioner's sugar

Boil a pan of water. When the water is boiling, break up the cooking chocolate into small pieces and melt it in a bowl over the pan. Add 2 tablespoons of water, stir regularly.

Pour the chocolate into a large bowl when melted.

Add the vanilla sugar, confectioner's sugar and 5 tablespoons of heavy cream. Mix well - the best is to use a wooden spoon. Place in the fridge for 60 minutes.

After this hour of rest, remove the bowl from the refrigerator.

Sprinkle the powdered chocolate over a plate. Take a spoonful of mixture from the bowl and roll it with your hands in the powdered chocolate.

You can serve the chocolate truffles you've just made and impress your guests !