

## Rum Truffles

Serves 4 :

Preparation time : 20 minutes of preparation time and as soon as the mixture is thick for resting time

Ingredients :

- 250g plain chocolate
- 4 tablespoons of rum
- 250ml of double cream
- 100g ground almonds
- 4 tablespoons of icing sugar

Break the chocolate into small pieces and place in a saucepan with the cream and rum. Heat gently until the chocolate has melted and then stir until the mixture is completely smooth. Add the almonds.

Place the mixture in a glass bowl and chill in the refrigerator for 6 hours or until the mixture is thick.

Remove from the fridge and then roll the mixture into small balls. Then roll in the sifted icing sugar. Place the truffles in petit four paper cases. Store in the fridge until ready to serve.

You can now enjoy tasting the rum truffles you've just made. The ones you'll choose to share these delicious truffles will really be impressed !