



Chocolate Rum Truffles

NIBBLEDISH CONTRIBUTOR

Ingredients

-300g dark couverture chocolate, chopped -1/3 cup thickened cream -40ml dark rum
-100g (1 cup) Dutch cocoa

Instructions

1. Place chocolate, cream and rum in the top of a double saucepan, or in a heatproof bowl, over a saucepan of simmering water and stir occasionally until smooth. 2. Transfer to a bowl and refrigerate for 2-3 hours or until firm enough to roll into balls. 3. Spread cocoa over a shallow tray and roll 2 teaspoonfuls of mixture into small balls with cocoa-dusted hands, then roll in cocoa until well coated. 4. Alternatively you may roll it over roughly chopped almonds 5. Place on a baking-paper lined tray, and refrigerate for at least 1 hour before serving. -Will keep in an airtight container in refrigerator for up to 1 week. -Make about 40