



Truffe De Rhum

NIBBLEDISH CONTRIBUTOR

Ingredients

250g cooking chocolate

4 tbsp Rhum

250ml whipping cream

100g almond powder

50g raisin

Instructions

1. cooking chocolate cut in cube,combine with whipping cream and rhum. use the small fire cook until dissolves and smooth.
2. then, combine the almond powder and raisin. mix until combine n put in freeze 1 hour.
3. after than,roll in small ball, and roll up with chocolate rice or dry coconut.
4. finish and store in freeze.