

Vegan Chocolate Truffles

- 1 Tin coconut milk, place in the fridge
- 200g dairy-free dark chocolate (60% cocoa solids)
- 100g dairy-free chocolate of choice, for coating



1. Place the tin of coconut milk in the fridge overnight.
2. The next day, open the tin and spoon out the coconut leaving the liquid behind or tip this away if on top. You should have around 320g coconut cream (use the coconut water for other recipes).
3. Weigh 100g coconut cream into a saucepan. *(The remaining coconut cream can be used for other recipes or frozen).*
4. Heat this coconut cream until boiling. Turn off heat and stir in the chocolate until melted.
5. Pour into a bowl and leave overnight to set.

The mixture will keep for up to 2 weeks.

This ganache can be made in the same way using oat cream. This will keep for 1 week.

Low-sugar ganache – use No added sugar dairy-free chocolate and proceed as per recipe.

Method: Truffles

1. During the summer - Fit a nylon piping bag with a plain nozzle. Beat the ganache lightly to soften before using to fill the piping bag.
During winter or depending on the chocolate you use, it may be easier to scoop the mixture into small balls.
2. Line a baking tray with a piece of baking parchment. Pipe small bulbs of ganache onto the paper and leave to set.
3. When firm, roll into balls.

4. Roll the truffles in melted, tempered dairy free chocolate. Dip your fingers into the melted chocolate and roll the truffles round to enrobe, place onto clean baking parchment to set.

Suggestions: Try rolling the coated truffles in cocoa powder, finely chopped chocolate, chopped nut, or icing sugar.

Method: **Tempering Chocolate**

1. Have a clean, dry chocolate mould ready, a palette knife, a clean tray (a marble chopping board is ideal), and a temperature probe.
2. Place the chocolate into a plastic bowl and melt in the microwave on a low heat. Stir every 30 seconds until melted and the temperature probe reads 45°C. You can also melt the chocolate in a heatproof bowl over a saucepan of hot water.
3. Pour a third of the chocolate onto the tray or marble chopping board and move around with the palette knife to cool it down quickly. Stir this back into the remaining chocolate and check the temperature. Repeat this until the temperature reads 28°C for dark chocolate, 29°C 'milk' chocolate and 30°C for white chocolate. Different brands may vary.

Truffle ideas:

Melt dairy-free chocolate and mix with equal parts nut butter – peanut butter, almond butter, cashew butter, hazelnut butter will all give a different flavour. (If using white chocolate, use twice as much chocolate to nut butter).

Leave overnight to set before rolling into mouth size balls.

Enrobe in melted chocolate or roll in cocoa powder, mixed nuts or other coating.

If using to fill moulded chocolate, pipe into the prepared chocolate shells straight away and leave to set before sealing.