



Cream truffles

These delicious cream truffles are made of the FunCakes mix for buttercream and cream. After that we dipped them in the melted chocolate. These truffles are perfect as treat with some coffee or for a delicious high tea. In this recipe we made them of dark chocolate, but you can also make them of milk or white chocolate.

Boodschappenlijstje



PME Stainless Steel Shaker with Cover

SS575

€3.53



FunCakes Decorating Bags 30 cm
pk/10

F85100

€3.15



FunCakes Mix for Buttercream 500 g

F10125

€5.09



FunCakes Chocolate Melts Dark 350 g

F30105

€15.45

Other materials for 30 big and 50 small truffles:

- 150 gram butter on room temperature
- 200 ml cream
- 100 gram cocoa powder (25 gram in a bowl, 75 gram in a cocoa spreader)
- Cocktail sticks
- Baking paper
- Small tray

Add the cream to 150 gram mix for buttercream and let it stand for half an hour. Beat the butter until it light of color. Add the mix with the cream to the butter and mix it on medium speed till it becomes a homogeneous mass.

Use two tablespoons to create beautiful quenelles of this mass. Place the quenelles on a tray covered with baking paper. You can also spray the quenelles with tip 12. Put a cocktail stick in every quenelle and place the tray in the freezer for 30 minutes.

Melt 400 gram of chocolate melts in a chocolate melter, because this keeps the chocolate liquid. Due to the cold quenelles the chocolate cool down very quickly. As soon as the quenelles are completely frozen, remove them from the freezer.

Take the quenelle and dip it completely in the chocolate, hold the truffle horizontal and tap of the remaining chocolate. Place the truffle on a plate and cover it with cocoa powder. Carefully tap the remaining cocoa powder, be careful because the chocolate is not completely hard. Place the truffle on a plate to harden.

Repeat this until all the truffles are provided with a layer of chocolate and cocoa. Now remove the cocktail sticks and serve them in a lovely shell.

The truffles should be kept cool and in the fridge for approx. 3 days. The truffles can be frozen remain good for 3 months. Defrost in the refrigerator.

You can also add a flavor, for instant at a bit of rum to the mix for buttercream and cream. Or make champagne truffles. But also the flavors of FunCakes can be used.



Made possible by FunCakes.