

CHILI CHOCOLATE TRUFFLES



SERVINGS: 20-25 TRUFFLES

TOTAL TIME: 1 HOUR

INGREDIENTS

- 8 oz Dark Chocolate, chopped
- 1/2 cup double cream
- 1 large red chili pepper, halved with seeds scraped out
- 1/2 tsp cayenne pepper
- 1 pinch of salt
- 3 tbsp cocoa powder for dusting

DIRECTIONS

1. Add cream and red chili pepper to a pot. Slowly bring them to a boil over medium low heat.
2. Remove chili pepper from the cream and pour over the chopped chocolate, cayenne pepper, and salt.

DIRECTIONS (CONT.)

3. Let sit for 1-2 minutes, then whisk until smooth. Put the bowl in the fridge for about an hour to firm up
4. After an hour or until firm, remove from the fridge. With a teaspoon, spoon mounds onto a large baking tray lined with greaseproof paper. You should get 20-25 truffles depending on how large you make them.
5. Roll the mounds into balls between the palms of your hands. You can coat the truffles in powder by rolling them in a bowl of cocoa powder.
6. Store in the fridge to set. It is recommended to keep them in an airtight container.