

3-INGREDIENT CHOCOLATE TRUFFLES SERVED 3 WAYS

Serves 21

Hands-on time: 20 minutes

Hands-off time: 2 hours

INGREDIENTS

½ cup cream

2 slabs (150g each) Cadbury Dairy Milk Milk Chocolate

For the Crunchie truffles:

4 bars (40g each) Cadbury Crunchie

For the 5 Star truffles:

4 bars (48.5g each) Cadbury 5 Star

For the Lunch Bar truffles:

4 bars (48g each) Cadbury Lunch Bar

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

1. In a large-sized heatproof bowl, heat the cream in the microwave for about 2 minutes, ensuring not to let the cream overflow.
2. While the cream is heating, chop the Cadbury Dairy Milk Milk Chocolate into small pieces. Add the chopped chocolate to the bowl of hot cream and allow it to stand for 2 minutes, then whisk until a smooth ganache is formed. **Chef's Tip: The consistency should resemble a thick chocolate sauce!*
3. Cover and refrigerate the truffle mixture for 2 hours or until firmly set.
4. Once the truffle mixture has firmed, scoop the mixture, about a heaped teaspoon in size, and roll them into about 21 neat balls. **Chef's Tip: Before rolling, lightly coat your palms with non-stick cooking spray to prevent the mixture from sticking!*

For the Crunchie truffles:

5. On a chopping board, finely chop the Cadbury Crunchies and transfer the chopped chocolate to a flat plate.

For the 5 Star truffles:

6. On a chopping board, finely chop the Cadbury 5 Stars and transfer the chopped chocolate to a flat plate.

