

Berry & saffron chocolate truffles

Intensely enjoyable after-dinner bites that you can make well in advance and then pull out as required.

Makes	10
Prep time	20 minutes
Setting time	1 hour
Carb count	4.1 g per truffle

EQUIPMENT

Pot, blender or a mixing bowl and whisk, small shallow container, jug of hot water, knife, mixing bowl

INGREDIENTS

60 ml (4 tbsp) cream
 60 ml (4 tbsp) Berry purée (see page 162)
 pinch of saffron (optional)
 150 g dark chocolate (85%), chopped
 7 g (1 tbsp) cocoa powder
 10 fresh raspberries

METHOD

Bring the cream, berry purée and saffron (if using) to the boil in the pot. Put the chocolate in the blender (or the mixing bowl) and pour over the very hot cream mix. Blend or whisk to a smooth, thick ganache. The blender is preferred because it creates a more emulsified ganache, but this recipe doesn't need to be too particular. Transfer to the shallow container and allow to set in the fridge for 1 hour.

Once set, cut into squares, using some hot water on your knife for a nice clean cut. Place the cocoa in the mixing bowl and add the squares. Rotate the bowl to coat the squares, then transfer them to an airtight container. They will keep in the fridge for up to 2 weeks, and up to 3 months in the freezer. Defrost in the fridge if frozen, and top with a fresh raspberry before serving.

