

Champagne Truffles

by Françoise La Prune

makes	level	prep time	cooling time
20	a little effort	45 min	overnight +1h

Like all the best things in life, my 'Champagne Truffles' take time to prepare, but just wait until you see the smile on your loved one's face when they take their first bite... Their lusciously rich taste will add a flavour of romance to any evening.



Ingredients

100ml / 3.4oz **champagne**
3 tbsp **double cream**
3 tbsp **butter**
1 **vanilla pod**
200g / 7oz **white chocolate**
- *finely chopped*
100g / 3.4oz **dark chocolate**
- *finely chopped*

Decoration:

dark cocoa powder and / or
icing sugar



Instructions

1. Start the day before. Pour the champagne in a saucepan and reduce by half (~5-10min). Put on the side.
2. Halve the vanilla pod, scrape the seeds into another saucepan along with the double cream and the butter - bring to a boil. Put the white chocolate into a bowl and pour the cream over it as well as the reduced champagne. Mix with a spatula until everything is melted (*it is crucial that the chocolate is finely chopped otherwise it will be difficult to melt*).
3. Leave the chocolate mixture covered with cling film to cool in the fridge overnight.
4. The next day, take the mixture out of the fridge. With the help of a teaspoon, scoop out 18-20 pieces. Lay them on a tray with baking parchment. Let them chill for 30min in the freezer. Now they are ready to be rolled.
5. Roll each truffle with your palms into a ball. Place them back on the tray with the baking parchment and put in the freezer for another 30min.
6. 5min before the end, start melting the dark chocolate in a heatproof bowl over a pan of simmering water. When the chocolate has just melted, take the bowl aside (*if the chocolate gets too hot it won't stay glossy!*).
7. With the help of 2 forks, dip one truffle at a time into the melted chocolate, hold it with the fork over the bowl so that the excess chocolate can drain back into the bowl. Place the dipped truffle back on the baking parchment.
8. Put the truffles immediately into the fridge to cool down. When ready to eat, sprinkle with dark cocoa powder or icing sugar.
9. You can keep them for a week in the fridge or prolong this period by freezing them.
10. Enjoy!

Tips / Variations:

- Make sure to use good quality chocolate as it will have a big influence on the taste.
- Try other variations by skipping step 1 and exchanging champagne and vanilla pod with: 3 tbsp Baileys (*make the filling with milk chocolate and 100ml/3.4oz cream*); 2-3 tbsp rum (*make the coating with white chocolate and roll in shredded coconut after dipping*); 2-3 tbsp kirsch (*make the filling with dark chocolate and 200ml/6.8oz cream*).