

# Honey and Whisky Truffles

Adapted from Hattie Ellis – Makes about 30



## Ingredients

200g dark chocolate, broken into pieces

100g butter

3 tbsp thickened cream

2 tbsp whisky

2-3 tbsp Kwongan honey

Unsweetened cocoa powder, to coat

## Method

Put the chocolate in a heatproof bowl with butter, cream and whisky. Place over a pan of simmering water (the bottom of the bowl shouldn't touch the water) and heat gently, stirring occasionally, until the chocolate has melted and everything has come together. It is important that you do not overheat the bowl, so make sure that the water doesn't bubble up.

Stir the honey into the melted mixture, to taste, remembering that flavours get less strong as they cool & chill. Leave the mixture to get cold, then cover with cling wrap and put in the fridge for at least 2 hours to harden.

Cover the bottom of a small plate with cocoa. Take a teaspoonful of the truffle mixture and use your hands to mould it into a rough truffle shape. Roll the truffle around in the cocoa, then transfer to a plate. Repeat with the rest of the mixture.

These will keep in the fridge, covered, for a week or two.