

Make Valentine's Chocolate Truffles with Madame Eclair

Ingredients

100g plain or milk chocolate
75ml condensed milk
100g Madeira cake crumbs
50g ground almonds
100g cocoa or icing sugar

Tip

You could also swap milk chocolate for white or dark, and/or add in extras like 50g of chopped walnuts or dried fruit!

To Make:

With an adult, melt the chocolate in a bowl over a pan of simmering water.

Once melted, mix in the other ingredients and allow to cool in the fridge for an hour until firm.

Take teaspoons of the mixture and roll into small balls with your hands. Place on a plate in the fridge for a few hours or overnight.

Once set, roll in cocoa or icing sugar and serve!

Store in the fridge for one week.



ENTERTAINMENT