

## Chocolate Peppermint Truffles

*You'll need:*

- 2 cups cream
- 500g GOOD cooking chocolate
- 5 tsp unsalted butter
- A few drops peppermint oil
- cocoa powder

*Method:*

Melt butter and chocolate in the cream over a very low heat.

Do NOT simmer.

Take it off the heat at once and add the peppermint oil; beat for 5 minutes. Put it in the fridge to cool and beat for a couple of minutes every five minutes or so till it's cold and thick.

Now roll spoonfuls into small balls between your fingers, then roll in cocoa. Try to handle them as little as you can. Cool again. store in a sealed container.

*Ps. try not to lick your fingers till AFTER you've finished the lot.*

(other flavouring can be used instead of peppermint: Cointreau and a little grated orange zest, rum, various liqueurs, almond essence).