

Truffles à la Monique

INGREDIENTS

- 75 g soft butter
 - 75 g icing sugar
 - 100 g VIVANI Milk Chocolate Coating
 - 100 g VIVANI Dark Chocolate Coating
 - 1 tsp bourbon vanilla sugar
 - 50 g finely ground hazelnuts or almonds
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- 50 g cinnamon sugar or bourbon vanilla sugar

PREPARATION

Use a handheld whisk to cream the butter and icing sugar together.

Melt the chocolate coating in a bain-marie. Add the melted chocolate, vanilla sugar and nuts to the butter cream and mix well.

Leave to cool for around half an hour.

Roll the mixture into little balls in your hands and dip them in the sugar. Can be stored in the fridge for up to three weeks.

level: 1