

## NUTS AND CHOCOLATE TRUFFLES

*Cocoa and nuts truffles are sweet finger foods, very easy and fast to prepare and bake.  
Ideal for small Christmas gifts*



### INGREDIENTS:

- 200 g** dark chocolate Emilia
- 80 g** of butter
- 40 g** walnuts
- 40 g** hazelnuts
- 75 g** bitter cocoa powder Emilia



Difficulty  
**EASY**



Preparation  
20 min



Portions  
6

- 1** In a steel bowl melt the butter and the chocolate together. Mix well, then combine the chopped nuts and two tablespoons of bitter cocoa.

### TIP

These truffles can be made with both white and milk chocolate and you can replace the dried fruit: oilseeds and dried fruits.

- 2** Prepare many balls of the size of a nut and pass them into bitter cocoa. Place them on a tray and place them in the refrigerator to cool for one hour.

- 3** Resume the truffles, place each one in his paper case, and serve or pack to give.