

SALTY CHOCOLATE TRUFFLE WITH PEANUTS BUTTER

No sugared truffles, dominated by peanut butter, under the cover of dark chocolate



INGREDIENTS:

300 g of extra dark chocolate
Emilia

200 g of peanut butter

120 g of icing sugar

4 spoons of rice flour

1 teaspoon of salt

TO DECORATE

Some whole peanuts Edible silver flakes



Difficulty
EASY



Preparation
35 min



Portions
8

- 1 Bring to room temperature the peanut butter and combine flour, sugar and salt. Mix well until you get a hard dough. If not, add some more flour or icing sugar, depending on taste. Get many balls out of the dough, put them on a shelf and cool them in the fridge.

TIP

These truffles can also be made with pistachio or almond cream.

- 2 In the meantime melt the chocolate into a bain-marie. Take balls and soak them in chocolate, then place them on a tray covered with baking paper

- 3 Decorate them with a half peanut or some silvery edible flake and cool in the fridge for at least an hour. Remove from the fridge and serve.