

## BACK TO THE OFFICE

*Suffering from Monday morning depression? The perfect solution is to make this chocolate survival kit the Sunday before...*



### INGREDIENTS:

- 100 g** Emilia dark chocolate
- 2 tbsp** Emilia bitter cocoa powder
- 70 g** powdered sugar
- 50 g** butter
- 4** ladyfingers
- 1 cup** cold espresso
- 3 tbsp** zabaione liqueur



Difficulty  
**EASY**



Preparation  
25 min



Portions  
4

- 1** Roughly crumble the 4 ladyfingers in a bowl, drench half with 3 tablespoons of coffee and the other half with 3 tablespoons of zabaione liqueur (such as Vov), then mix them together. The mixture should be malleable but not too damp. Make a few balls of 5 different sizes and place in the refrigerator. These will be the internal parts of the truffles that will be made.

### TIP

The meaning of this dessert is mainly symbolic, indulge yourself by using your favorite ingredients for the filling and never forget the euphoric power of chocolate!

- 2** Melt the chocolate broken into pieces in a double boiler, add 50g of powdered sugar and 70g of butter. Mix well, then chill in the refrigerator for one hour. Then take the chocolate mixture from the refrigerator and cover the filling, making a rather irregular ball, then roll in the cocoa powder. Place in the refrigerator in a plastic container..



- 3 Place the truffles in increasing size in a suitable box and eat one each day of the week at the workplace or office, starting with the largest!