

CARNIVAL TRUFFLES WITH CHOCOLATE

Chocolate truffles are as good as simple to prepare. Few are the ingredients needed: bitter cocoa, butter and dry biscuits. Then decorate with your style



INGREDIENTS:

140 g biscuits
50 g bitter cocoa Emilia
70 g butter to taste devils



Difficulty
EASY



Preparation
45 min



Portions
10

1 With a food processor, reduce the biscuits to powder. Transfer to a large bowl, add the cocoa and mix well

TIP

To make them even more delicious, you can put a hazelnut or a toffee, or a piece of crunchy amaretto in the center of the ball

2 Separately, melt the butter and add to the dry mix. Mix well until you get a firm dough. Obtain many balls from the dough, arrange them on a shelf and cool them in the fridge for half an hour.

3 Take the balls again, pass them in the colored devils and place each one in a paper cup for cakes. Serve immediately.