

Hazelnut Crisp Truffles

Ingredients:

250g dark chocolate buttons
¼ cup cream
50g unsalted butter
¼ cup choc hazelnut spread (Nuttela)
¼ cup hazelnut kernels
¾ cup rice bubbles, lightly crushed
50g hazelnuts extra, roughly chopped
30g butter

Method:

Place 100g of the buttons in a medium mixing bowl. Combine cream, butter and hazelnut spread in a small heavy based pan. Stir over a low heat until butter has melted. Bring to the boil. Remove immediately. Pour hot cream mixture over the chocolate, stir until chocolate is melted and mixture is smooth. Cool in fridge for about 30 minutes or until the mixture is firm. Take level tablespoons of the mixture and place a whole hazelnut in the centre and roll into a ball. Roll the truffles into a mixture of rice bubbles & remaining hazelnuts. Put in fridge. Melt butter & chocolate over water until smooth. Cool slightly. Dip truffles & drain on cake rack. Keep in airtight container in fridge for up to two weeks (if you can!)