

OVĀVO

AVOCADO CHOCOLATE TRUFFLES

*Perfect for avocado lovers
with a sweet tooth.
Deliciously soft & creamy!*

INGREDIENTS

Chocolate Truffles

250g Milk or Dark Chocolate

125 ml Fresh cream

1-2 tbsp of OVĀVO
avocado powder

Truffle Coating

250g Milk or Dark Chocolate

1 tbsp of Vegetable Oil

 **PREP TIME** 1 HOUR

 **SERVINGS** APPROX 24

RECIPE

1. Chop up 250g of chocolate into small pieces using a serrated knife and place into a medium heat-proof bowl.
3. Microwave cream for 45 seconds (to approximately 95°C), then immediately pour over the chopped chocolate and let sit for 2 minutes.
4. Using a whisk, slowly stir in a circular motion, starting from the centre of the bowl and working out to the sides. Be careful not to add too much air to the ganache. Stir for 2 minutes until all the chocolate is melted.
5. Allow the ganache to cool (to approximately 35°C) before covering with cling-film and refrigerating for 1 hour, until completely firm.
6. Roll approximately 30g of ganache into balls, placing onto a baking paper lined tray, then into the freezer for 2 hours.
7. Five minutes before taking the truffles out of the freezer, add the remaining chocolate and vegetable oil in a heatproof bowl, and microwave on high for approximately 45 seconds.
8. Dip frozen truffles into melted chocolate, coating completely, placing back onto lined tray to set.
9. Chill truffles in refrigerator until time to serve. Enjoy!