



Truffles with Chocolate Orange and Vanilla

🕒 20–30 Min   

Preparation

- 1 Remove the butter from the fridge and allow it to soften.
- 2 Meanwhile, melt the chocolate in a bain-marie.
- 3 Use a blender to grind the ground almonds until they are even finer and lightly toast in a dry pan.
- 4 Mix the room-temperature butter with the almonds, melted chocolate, spices and orange zest until smooth.
- 5 Shape into balls around 2–3 cm in diameter, roll in the cocoa and enjoy. The truffles can be stored in the fridge for up to one month.

Ingredients 4 Portions

♦ = Kotányi Produkte

150 g	Butter
150 g	Caster sugar
1 tbsp.	Orange peel, grated
400 g	Cooking chocolate
100 g	Almonds, ground
200 g	Cocoa
2 pkg.	♦ Bourbon Vanilla Sugar
1 tsp.	♦ Nutmeg, Ground

