

Truffles with Chocolate Orange and Vanilla

20–30 Min

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

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.