

When I'm older...

My Christmas recipe

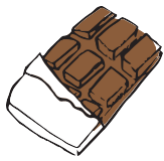


Chocolate truffles



...I'll be a baker

INGREDIENTS



200g of plain chocolate



50g of cocoa powder



2 egg yolks



2 tablespoons of double cream



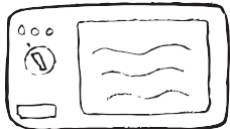
40g of butter



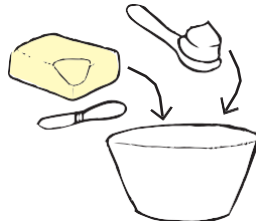
50g of icing sugar

STEP BY STEP RECIPE

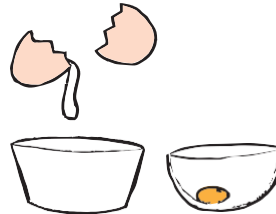
600W - 2 min 30



1 Melt the chocolate in the microwave oven. Ask for the help of a grown-up.



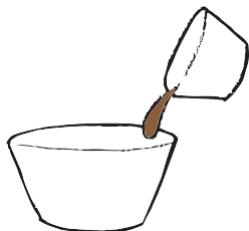
2 Add the butter and the double cream and stir until you have a consistent mix.



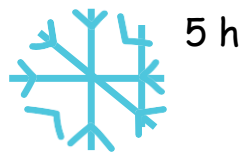
3 In another bowl, separate the whites from the egg yolks with the help of a grown-up.



4 Cream together the egg yolks with the icing sugar.



5 Pour the melted chocolate on the egg yolks and the icing sugar and stir with a wooden spoon.



6 Cover the bowl with some cling film and put it in the fridge.



7 When the mixture is hard enough, make little balls with your hands.



8 Put some cocoa powder in a soup plate and roll the little balls in it one by one, so that they are covered with cocoa. Put them again in the fridge before eating.

Yummy ! Let's enjoy the truffles and Happy Christmas !