



Honey truffles

about 20 pieces



Easy



up to 40 Min.



Ingredients:

For the truffles:

Mixing Bowl
Hand Mixer
Sharp Knife
Cutting Board
Saucepan
Baking Dish (23 x 15cm)
Wire Rack
100 g Dr. Oetker Ready to Roll Marzipan , raw
150 g Unsalted butter , soft
200 g Dr. Oetker 72% Extra Dark Chocolate
50 g Honey
300 g Dr. Oetker 35% Milk Chocolate

- 1 For the truffles, tear the marzipan apart into small pieces and add to a bowl along with the butter. Using the hand-held mixer, beat for approximately 5 minutes until frothy.
- 2 Coarsely chop the dark chocolate couverture, melt it in a bowl above a bain-marie and mix this gently along with the honey into the butter mixture.
- 3 Line the baking dish with cling film, spread out the mixture evenly and refrigerate for approximately 20 minutes.
- 4 While you're waiting, coarsely chop the milk chocolate couverture and melt it in a bowl above a bain-marie.
- 5 Cut the truffle paste into cubes measuring 2 x 2 cm, place them on a cooling rack with baking sheet and pour the liquid chocolate over them. Refrigerate for approximately 20 minutes.

Tip from the Test Kitchen

- Vanilla adds wonderful flavour to these truffles.



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