

## **Baileys and White Chocolate Truffles**

Recipe makes enough for 48 chocs. (2 trays)

Ganache

50g baileys

10g glucose

100g White chocolate

Heat baileys and glucose for 30 seconds on full power.  
Pour over chocolate and mix well till mix is glossy and smooth

20g coco butter melted with 1 tsp White colour powder

30g milk chocolate melted

Table temper and add flicks in moulds with fingers

500g White chocolate

Temper using seeding method. (melt gradually on half power in microwave)

Flood moulds with tempered chocolate and tap out air bubbles. Empty moulds back in to bowl tap thoroughly to leave thin coating in the moulds. Leave to set at room

Temperature (approximate 5 mins)

Then pipe in the ganache and smooth down with finger.

Flood moulds again with the tempered chocolate, this time

Tap out air bubbles and smooth off excess chocolate with a palate knife.

Leave to set till dry to touch

Place in fridge for one hour then turn out of moulds.

