

Chocolate truffels



200 g good quality pure chocolate, more than 72% cocoa
150 ml liquid vegetable whipped cream
1-2 tablespoons disaronno or cognac (to taste)
1 tablespoon coconut oil
1-2 tablespoons cocoa powder

Bring the liquid whipped cream to a boil. Allow it to cool slightly.

Break the chocolate into small pieces and melt it au bain marie.

When the chocolate is melted, pour it little by little, over the cream, stirring continuously.

Add the melted coconut oil (also au bain marie) and disaronno or cognac. Mix well.

Refrigerate for at least 2-3 hours.

Sift the cocoa powder onto a plate.

With 2 teaspoons, spoon round balls of the chocolate mixture (or with a melon baller).

Roll each ball through cocoa powder.

Variation: Instead of cocoa you can use also dried coconut

flakes or ground hazelnuts.