



Appendix 2

- For use in Session 1

Truffles

Follow these step-by-step instructions and in a few minutes you will be an expert truffle maker! Each batch will make up to 30 truffles, so two or three can get truffling together!

Ingredients

- 85g soft cheese
- 100g drinking chocolate powder
- 100g icing sugar
- one teaspoon of milk (optional)
- vermicelli or cocoa powder
- paper petit four cases

Method

- 1 Measure out the soft cheese.
- 2 Sift the icing sugar and drinking chocolate powder, then add gradually to the cream cheese. You may need to add one teaspoon of milk.
- 3 Take a heaped teaspoon of your mixture and roll lightly into a smooth ball.
- 4 Roll the balls in vermicelli or cocoa powder.
- 5 Place in petit four cases.