

Truffles

INGREDIENTS:

60 gr	honey/glucose
240 gr	heavy cream (fløte)
240 gr	70% dark chocolate
40 gr	unsalted butter, softened

PREPARATIONS:

- in a small pot bring invert sugar and cream to a boil
- place chocolate into a bowl, pour over it the hot mixture and whisk to emulsify
- cool to 35 degC before adding the butter, process with a stick blender.