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## NUTELLA TRUFFLES

Makes about 50 truffles

250g dark chocolate  
125g butter  
100ml cream  
200g Nutella  
desiccated coconut  
cocoa powder  
cinnamon

1. Break up the chocolate into pieces and cut the butter into cubes.
2. Heat the cream in a saucepan until it nearly reaches the boiling point. Add the chocolate and the butter off the heat and mix until you have a smooth ganache. You may have to briefly put the saucepan back on the hob to fully melt everything.
3. Add the Nutella to the ganache and stir until smooth. Pour the ganache into a dish, cover with cling film and refrigerate for at least 2 hours or until hardened.
4. Meanwhile, toast the desiccated coconut in a frying pan until golden. Put onto a plate and set aside. Make the cinnamon cocoa powder, just add a pinch of cinnamon to some unsweetened cocoa powder.
5. Once the ganache is hard, shape little rock-like truffles by using two teaspoons. Drop each truffle into either the toasted coconut or the chocolate powder. Roll so that they're entirely coated, then place onto a plate, cover with cling film and refrigerate for another 2 hours before serving.
6. You can keep these truffles in the fridge in an airtight container for 2 weeks.

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