

CHOCOLATE RUM TRUFFLES

Makes about 16

100 g plain chocolate

50 g butter

1 tbsp rum

25 g ground almonds

1 tbsp double cream

150 g sifted icing sugar

chocolate vermicelli or drinking chocolate powder to coat

1. Break up chocolate and put in a basin over a pan of hot water. Add butter.
2. Stir once or twice while the chocolate and butter melt. Remove basin from the pan.
3. Add rum, almonds, cream and icing sugar and stir well to mix.
4. Refrigerate till firm enough to shape into balls (approximately 16).
5. Coat with vermicelli or chocolate powder then transfer to fluted paper sweet cases.

For the Show display 6 on a plate.