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Karen M. Christmas Chocolates

Don't you love recipes that don't require weighing or measuring. These chocolates can be made in whatever quantity that suits you and to whatever strength!

Ingredients

- Good quality raisins.
- Rum
- Chocolate – milk or dark

Method

- Place the raisins in a mixing bowl and add the rum.
- Leave to soak up the rum overnight.
- Melt the chocolate (70% cocoa solids) in a bowl over hot water.
- Add the rum-soaked raisins to the melted chocolate and stir until they are well coated.
- Work small quantities of the mixture into rough shaped balls and put into sweet paper cases or simple place on a plate to set.
- Eat when not driving.

Elin O. Chocolate Amaretto Truffles

This recipe came from a Waitrose cooking course and they are delicious.

Ingredients

- 100g 70% dark chocolate.
- 100ml double cream.
- 2 tbsp Disaronno Amaretto.
- 100g hazelnuts, roasted and chopped.

Method

- Grate the chocolate into a medium mixing bowl.
- Warm the cream to just boiling point.
- Add the cream to the chocolate and stir gently until the mixture has a smooth consistency.
- Add the Disaronno, mixing to combine.
- Pour the truffle mix into a foil tray or small bowl, refrigerate to set.
- Once set, scoop out a heaped teaspoon measure of chocolate. Roll this between your palms to create a ball. Repeat until all the mixture is used up.
- Roll the truffles in a tray of the chopped hazelnuts and coat each one completely.
- Store in an air-tight jar.

Ideas to flavour the truffles

- Flavour with orange zest and a teaspoon of orange essence.
- Flavour with 1 tsp of rose water and freeze-dried chopped strawberries.
- Flavour with 1 tsp of sea salt and roll in finely chopped fudge
- Flavour with 1 tsp mint essence and coat in grated white chocolate

We never tried any of the flavouring suggestions since the truffles were all gone by then!