

# Chocolate truffles with the thermomix

## Chocolate truffles with the thermomix

15 min	15 min 0 min	15 min 0 min 15 min	15 min 0 min 15 min 1/10
15 min 0 min 15 min 1/10 6	15 min 0 min 15 min 1/10 6 8	15 min 0 min 15 min 1/10 6 8 12	

---

### 15 min 0 min 15 min 1/10 6 8 12

200g of chocolate  
40g of sugar cubes  
2 tablespoons of heavy cream  
2 tablespoons of cocoa powder  
1 egg yolk  
1 drop of vanilla extract

---

<span itemprop="recipeIngredient">200g of chocolate<br/></span><span itemprop="recipeIngredient">40g of sugar cubes<br/></span><span itemprop="recipeIngredient">2 tablespoons of heavy cream<br/></span><span itemprop="recipeIngredient">2 tablespoons of cocoa powder<br/></span><span itemprop="recipeIngredient">1 egg yolk<br/></span><span itemprop="recipeIngredient">1 drop of vanilla extract<br/></span></p>

Â»

Put the sugar cubes in the Thermomix bowl.

Â»

Turn the knob to close the bowl and press turbo for 5 seconds. Repeat 3 times.

Â»

Set aside the powdered sugar.

Â»

Put the chocolate in the Thermomix bowl and set for 7 seconds at speed 7.

Â»

Add all the other ingredients except the cocoa powder. Set for 5 minutes at 50°C and speed 4.

Â»

Transfer to a bowl and chill for one hour.

Â»

Then shape into small balls and roll in cocoa powder.

Â»

Arrange the truffles on a dish.

Enjoy this delicious Thermomix truffle recipe !