

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

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
</p></div>

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 !

copyright omothermix - 2026
<http://www.omothermix.com>

Page 1/1