

Chocolate truffles with the thermomix

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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

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Put the sugar cubes in the Thermomix bowl.

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

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Set aside the powdered sugar.

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

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

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Transfer to a bowl and chill for one hour.

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Then shape into small balls and roll in cocoa powder.

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Arrange the truffles on a dish.

Enjoy this delicious Thermomix truffle recipe !