

Truffle Recipe Collection

Lewis Britton

Truffles

Uncoated: Dark 200/90 | Milk 200/65 | White 200/40 **Coated:** Dark 150/70 | Milk 150/50 | White 150/30

| Signature | | | |
|--|---------------------------------|--|--|
| Coconut Almond | Carrot Cake | Salted Caramel | 90% Cocoa |
| 110g of Coconut Almond Butter | 150g of White Chocolate | 150g of Milk Chocolate | 200g of 90% Dark Chocolate |
| 50g of Gluten Free Oats | 30ml of Double Cream | 50ml of Double Cream | 120ml of Double Cream |
| 15g of Honey | 70g of Carrot | 1 tsp of Salted Caramel | Cocoa Powder |
| 50g of Dark Chocolate | $\frac{1}{2}$ a tsp of Cinnamon | Himalayan Salt | |
| Almonds | $\frac{1}{2}$ a tsp of Nutmeg | 50g of Dark Chocolate | |
| Gold Glitter | $\frac{1}{4}$ a tsp of Ginger | Gold Glitter | |
| | 50g of White Chocolate | | |
| | Cinnamon | | |
| Classics | | | |
| Chocolate Orange | Mint Chocolate | White Mocha | Matcha Latte |
| 150g of Milk Chocolate | 150g of Dark Chocolate | 150g of White Chocolate | 200g of White Chocolate |
| 50ml of Double Cream | 50ml of Double Cream | 20ml of Freshly Brewed Coffee | 50ml of Double Cream |
| 2 tsp of Orange Oil | 2 tsp of Mint Oil | 50g of White Chocolate | 2 tbsp of Matcha Green Tea |
| 50g of Dark Chocolate | 50g of Dark Chocolate | Fresh Coffee | Matcha Green Tea |
| Desserts | | | |
| Lemon Cheesecake | Lime & Pistachio | Cherry Bakewell | Chocolate Peanut Butter |
| 200g of White Chocolate | 200g of White Chocolate | 150g of White Chocolate | 150g of Icing Sugar |
| 50ml of Double Cream | 30g of Desiccated Coconut | 30ml of Double Cream | 90g of Peanut Butter |
| 2 tsp of Lemon Oil | 20ml of Lime Juice | 30g of Dried Cherries | 50g of Milk Chocolate |
| Digestive Biscuits | 10ml of Double Cream | 2 tsp of Cherry Flavouring | |
| | Desiccated Coconut | $\frac{1}{2}$ a tsp of Almond Flavouring | |
| | Pistachios | 50g of Dark Chocolate | |
| | | Flaked Almonds | |
| Romantic | | | |
| Rose & Lychee | Dark Cherry | Prosecco & Strawberry | Grapefruit Gin |
| 200g of Dark Chocolate | 150g of Dark Chocolate | 150g of White Chocolate | 200g of Dark Chocolate |
| 90ml of Double Cream | 50ml of Double Cream | 30ml of Prosecco | 40ml of Double Cream |
| 1 tsp of Rosewater | 30g of Dried Cherries | $\frac{1}{2}$ a tsp of Strawberry Flavouring | 30ml of Gin |
| $\frac{1}{2}$ a tsp of Lychee Flavouring | 2 tsp Cherry Flavouring | 50g of White Chocolate | Juice of $\frac{1}{4}$ of a Grapefruit |
| Cocoa Powder | 50g of Dark Chocolate | Red Food Colouring | Zest of 1 Grapefruit |
| Icing Sugar | | Pink Glitter | Cocoa Powder |
| Seasonal | | | |
| Mince Pie & Brandy Butter | Gingerbread | Spiced Eggnog | Candy Cane Cream |
| 100g of White Chocolate | 150g of Ginger Biscuits | 150g of White Chocolate | 250g of Icing Sugar |
| 50g of Mincemeat | 75g of Cream Cheese | 20ml of Double Cream | 1 Egg White |
| 20g of Brandy Cream | 50g of Dark Chocolate | $\frac{1}{2}$ a tsp of Cinnamon | $\frac{1}{2}$ a tsp of Mint Oil |
| 50g of White Chocolate | Ginger Biscuits | $\frac{1}{2}$ a tsp of Nutmeg | 50g of White Chocolate |
| Icing Sugar | | 50g of White Chocolate | Green & Red Food Colouring |
| | | Nutmeg | White Chocolate Drizzle |

Truffle Cakes

| 90% Cocoa | Salted Caramel | Chocolate Orange |
|---------------------------------|-------------------------|-------------------------|
| 50g of 90% Cocoa Chocolate | 50g of Milk Chocolate | 50g of Milk Chocolate |
| 50ml of Double Cream | 50ml of Double Cream | 50ml of Double Cream |
| 25g of Gluten Free Oats | 25g of Gluten Free Oats | 25g of Gluten Free Oats |
| 25g of 90% Cocoa Dark Chocolate | 1 tsp of Salted Caramel | 1 tsp of Orange Oil |
| | Himalayan Salt | 25g of Dark Chocolate |
| | 25g of Dark Chocolate | |

Cookies

125g Cookies | 18 Mins | 180 Degrees

| CupcakeJemma | Nigella Lawson | My OGs | My Final Recipe |
|----------------------------|---------------------------------------|-----------------------------------|------------------------------|
| 190g Cold Unsalted Butter | 150g Cold Unsalted Butter | 115g Cold Unsalted Butter | 125g Cold Unsalted Butter |
| 135g Light Muscovado Sugar | 125g Light Muscovado Sugar | 165g Light Muscovado Sugar | 175g Light Muscovado Sugar |
| 135g Caster Sugar | 100g Brown Caster Sugar | 100g Brown Caster Sugar | 100g Brown Caster Sugar |
| 1 Egg | 2 tsp Vanilla Extract | 2 tsp Orange Oil | 2 tsp Orange Oil |
| 1 Egg Yolk | 1 Egg | 1 Egg | 1 Egg |
| 415g Strong Flour | 300g Strong Flour | 155g Strong Flour | 300g Strong Flour |
| 1 tsp Salt | $\frac{1}{2}$ tsp Salt | 1 tsp Salt | 1 tsp Salt |
| 2 tsp Baking Powder | $\frac{1}{2}$ tsp Bicarbonate of Soda | $\frac{1}{2}$ a tsp Baking Powder | 1 tsp of Bicarbonate of Soda |
| 300g Milk Chocolate | 200g Milk Chocolate | 100g Milk Chocolate | 200g Milk Chocolate |
| | | 100g Dark Chocolate | |

Fudge

| Classic | Mint Chocolate | Salted Caramel | Chocolate Orange | Lemon cheese-cake | Cheese- | Lime & Pistachio |
|----------------------------|----------------------------|----------------------------|----------------------------|----------------------------|---------|----------------------------|
| 80g of Condensed Milk | 80g of Condensed Milk | 80g of Condensed Milk | 80g of Condensed Milk | 80g of Condensed Milk | | 80g of Condensed Milk |
| 30g of Unsalted Butter | 30g of Unsalted Butter | 30g of Unsalted Butter | 30g of Unsalted Butter | 30g of Unsalted Butter | | 30g of Unsalted Butter |
| 100g of Brown Caster Sugar | 100g of Brown Caster Sugar | 100g of Brown Caster Sugar | 100g of Brown Caster Sugar | 100g of Brown Caster Sugar | | 100g of Brown Caster Sugar |
| 50g of White Chocolate | 50g of Milk Chocolate | 50g of Milk Chocolate | 50g of Milk Chocolate | 50g of White Chocolate | | 50g of White Chocolate |
| | 3 tsp of Mint Oil | 3 tsp of Salted Caramel | 3 tsp of Orange Oil | 3 tsp of Lemon Oil | | Juice of 3 Limes |
| | | Himalayan Salt | | | | Zest of 3 Limes |

Fruit Jellies

| Blackcurrant | Strawberry | Orange | Apple | Lemon | Pineapple |
|-------------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| 25g of Dried Gelatine | 25g of Dried Gelatine | 25g of Dried Gelatine | 25g of Dried Gelatine | 25g of Dried Gelatine | 25g of Dried Gelatine |
| 100ml of Hot Water | 100ml of Hot Water | 100ml of Hot Water | 100ml of Hot Water | 100ml of Hot Water | 100ml of Hot Water |
| 200g of Caster Sugar | 200g of Caster Sugar | 200g of Caster Sugar | 200g of Caster Sugar | 200g of Caster Sugar | 200g of Caster Sugar |
| 100ml of Water | 100ml of Water | 100ml of Water | 100ml of Water | 100ml of Water | 100ml of Water |
| 100g of Glucose Syrup | 100g of Glucose Syrup | 100g of Glucose Syrup | 100g of Glucose Syrup | 100g of Glucose Syrup | 100g of Glucose Syrup |
| 2 tsp of Lemon Juice | 2 tsp of Lemon Juice | 2 tsp of Lemon Juice | 2 tsp of Lemon Juice | 2 tsp of Lemon Juice | 2 tsp of Lemon Juice |
| Blackcurrant Flavouring | Strawberry Flavouring | Orange Flavouring | Apple Flavouring | Lemon Flavouring | Pineapple Flavouring |
| Purple Colouring | Red Colouring | Orange Colouring | Green Colouring | Yellow Colouring | |
| Caster Sugar to Coat | Caster Sugar to Coat | Caster Sugar to Coat | Caster Sugar to Coat | Caster Sugar to Coat | Caster Sugar to Coat |

Blue Sky

| Candy Floss | Blueberry | Pineapple |
|---------------------------------|-------------------------------|-------------------------------|
| 400g of Caster Sugar | 400g of Caster Sugar | 400g of Caster Sugar |
| 250g of Glucose Syrup | 250g of Glucose Syrup | 250g of Glucose Syrup |
| 240ml of Water | 240ml of Water | 240ml of Water |
| 2 tsp of Candy Floss Flavouring | 2 tsp of Blueberry Flavouring | 2 tsp of Pineapple Flavouring |
| 1 Drop of Blue Colouring | 1 Drop of Blue Colouring | 1 Drop of Yellow Colouring |

Pricing

Postage

- Standard Delivery: £3.00
- Collection: £0.00

Truffles

- Coconut Almond Butter: 10 for £10.00
- Carrot Cake: 10 for £10.00
- 90% Cocoa: 10 for £10.00
- Himalayan Salted Caramel: 10 for £10.00
- Chocolate Orange Fudge: 10 for £8.00
- Fresh Mint Chocolate: 10 for £8.00
- White Mocha: 10 for £8.00
- Matcha Latte: 10 for £8.00
- Lemon Curd Cheesecake: 10 for £8.00
- Coconut Lime & Pistachio: 10 for £8.00
- Bakewell Tart: 10 for £8.00
- Chocolate Peanut Butter: 10 for £8.00
- Rose & Lychee: 10 for £8.00
- Dark Cherry: 10 for £8.00
- Pink Prosecco: 10 for £12.00
- Grapefruit Gin: 10 for £12.00
- Mince Pie & Brandy Butter: 10 for £12.00
- Gingerbread: 10 for £12.00
- Spiced Eggnog: 10 for £12.00
- Candy Cane Creams: 10 for £12.00
- Hazelnut Praline: 10 for £8.00
- Rum & Raisin: 10 for £12.00
- Mango Margarita: 10 for £12.00
- Pi~{n}a Colada: 10 for £12.00

- Premium Assortment: 20 for £18.00
- Classics Assortment: 20 for £16.00
- Desserts Assortment: 20 for £16.00
- Romantic Assortment: 20 for £18.00
- Dark Assortment: 20 for £16.00
- White Assortment: 20 for £16.00
- Craftsman's Picks: 20 for £18.00
- Your Favourites: 20 for £18.00

Truffle Cakes

- 90% Cocoa: 3 for £5.00
- Himalayan Salted Caramel: 3 for £5.008
- Chocolate Orange Fudge: 3 for £5.00

Truffle Cookies

- Himalayan Salted Caramel: 3 Thicc For £6.00
- Chocolate Orange Fudge: 3 Thicc For £6.00
- White Chocolate Raspberry: 3 Thicc For £6.00

Fudge

- Classic: 260g for £8.00
- Fresh Mint Chocolate: 260g for £8.00
- Himalayan Salted Caramel: 260g for £8.00
- Chocolate Orange Fudge: 260g for £8.00
- Lemon Cheesecake: 260g for £8.00
- Coconut Lime & Pistachio: 260g for £8.00

Fruit Jellies

- Blackcurrant: 400g for £8.00
- Strawberry: 400g for £8.00
- Orange: 400g for £8.00
- Apple: 400g for £8.00
- Lemon: 400g for £8.00
- Pineapple: 400g for £8.00

Blue Sky

- Classic Candy Floss: 800g for £8.00
- Blueberry: 800g for £8.00
- Pineapple: 800g for £8.00

Energy Balls

- Cacao & Peanut: 500g for £16.00
- Goji & Pistachio: 500g for £16.00
- Matcha Green Tea: 500g for £16.00
- Acai & Blueberry: 500g for £16.00
- Ginger & Turmeric: 500g for £16.00
- Chia & Lemon: 500g for £16.00