

Chocolate Truffle

Ingredients

- 1/2 cup chopped dark chocolate
- 2 tsp corn flour
- 1 cup milk
- 1/4 cup castor sugar
- 3/4 cup fresh cream

Instructions

1. Combine the corn flour and 2 tablespoons of cold water in bowl, mix well and keep aside.
2. Heat 2 tablespoons of water in a broad non-stick pan and bring to a boil. Remove from the fire, add the dark chocolate and mix well to get a smooth sauce. Keep aside.
3. Heat the milk in a deep non-stick pan for 2 to 3 minutes.
4. Add the corn flour-water mixture, castor sugar, mix well and cook on a medium flame for 2 minutes, while stirring continuously.
5. Remove from the heat and allow it to cool completely.
6. Once cooled, add the fresh cream and melted chocolate mixture and mix very well using a whisk.
7. Pour the mixture into a shallow aluminum container. Cover with an aluminum foil and freeze for 6 hours or till semi-set
8. Pour the mixture into a mixer and blend till smooth.
9. Transfer the mixture back into the same aluminum shallow container. Cover with an aluminum foil and freeze for approx. 10 hours or till set.
10. Thaw the ice-cream for 2 to 3 minutes and then scoop and serve immediately.