



**GUINNESS
STOREHOUSE**

**GUINNESS®
CHOCOLATE TRUFFLES**





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Ingredients for 25 pieces

1 kg dark chocolate in small chunks

400ml cream

100ml GUINNESS®

Zest of 1 Orange

Cocoa or coconut powder

Method

Add the cream and GUINNESS® to a saucepan and bring to the boil. Add the chocolate and grated orange zest. Mix together until the chocolate is fully melted. Leave the chocolate mix until it is cool to the touch, but not set. Take generous tea spoons of the mixture and roll in your hands to form small round truffles, dust in cocoa powder or coconut powder. Set in the fridge for 2 – 3 hours.

To learn more about Guinness and Food,
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