

# The Little Hedonist

## Recipe Card

### Dubliner's Delight Caramel Truffles

(Makes a small batch up to 15 truffles.  
Can also double-up the recipe)

Total time: 25 mins

Preparation time: 30 mins

Cooking time: less than 5 mins

Ingredients:

250gr dark chocolate, broken into blocks

50 ml heavy cream (from Woolies)

1 heaped tablespoon butter at room temperature

50 – 70 ml The Dubliner Caramel Whiskey (to taste!)

½ teaspoon good quality coarse sea salt

Raw, unsweetened cocoa powder for rolling

Optional: 1 Crunchie chocolate, bashed to bits for rolling

Directions:

Because we don't do ovens. Add chocolate pieces, heavy cream and butter to a microwave-safe bowl. Heat in short bursts in the microwave, stirring between each blast, until the chocolate is completely melted and the mixture is smooth and lump-free. Stir in the whiskey and sea salt, and whisk until smooth. Add more whiskey or salt to taste. Refrigerate the mixture for 2-3 hours, or until completely chilled. This is important; the mix must be 90% hard when you stick a finger into it, so show some restraint!

Once set, remove from the fridge, and use a melon baller (I used a measuring spoon, also works!) to shape the truffles into smallish balls (remember they are decadently rich!). Make sure to minimise contact with your hands as the mixture melts quickly. If you want, for a bit of an edge, roll each ball in a bowl of cocoa powder or Crunchie bits if desired.

Transfer to a serving dish and refrigerate again until needed. They will last in a Tupperware in the fridge for about a week, if you can keep your paws off them for so long!

Serve chilled.

