**Malteser Truffles**

**Sam's Kitchen**

[**www.samskitchen.net**](http://www.samskitchen.net) **♥**

100g milk chocolate, broken in to chunks

50 ml double cream

10g butter

25g Maltesers (crushed to crumbs, consistency to your preference)

Coating

50g Maltesers (crushed to crumbs, consistency to your preference)

Makes about 12

Heat the cream to boiling point in a small saucepan. Remove from the heat and add the chocolate and butter. Stir well until all has melted in together. If there are still lumps of chocolate place over a low heat and stir until all gone. It’s really important that it’s all melted in together. Allow to cool until just warm and stir through the 25g of crushed Maltesers. You can crush using an electric chopper or in a pestle and mortar of with a rolling pin if you’re feeling a particularly need to, although this can result in rather a mess!

Once the mixture is completely cool, decant to a container with a lid and place in the fridge for a few hours until very chilled and hardened.

Place the 50g of crushed Maltesers on to a shallow dish or a small bowl. Remove the chocolate mixture from the fridge and roll heaped teaspoonfuls of the mixture between the palms of your (clean!) hands to create a rough ball shape. If you roll until it starts to melt a little from the heat of your hands this helps with the coating process. Roll the ball in the crushed Malteser mix then place on greaseproof paper and back in the fridge. You can use petit four cases to present these or gift bags or boxes.