

## TOBLERONE TRUFFLES



1,5dl (9 tablespoons) cream  
(for white truffles, only 1 dl (6 tablespoons))  
300g (10 ounces) Toblerone, broken into bits  
Tobler powdered chocolate (for white truffles,  
confectioners' sugar)  
100g (3 ounces) Toblerone for coating

Heat the cream in a saucepan. Add the chopped Toblerone, allow it to melt, and blend. Chill the mixture for two to three hours. Form balls with the help of the powdered chocolate (for white truffles, use confectioner's sugar). Chill again. To coat, melt the Toblerone in a double boiler or bain-marie. Set it aside to cool slightly, until it becomes thick. Place a small amount of chocolate in one palm, roll the chilled balls in it to coat them, and then roll them immediately in powdered chocolate (for white truffles, powdered sugar). Chill once more.

