



## The Olde Scots Kitchin



### Malt Whisky Truffles

#### Ingredients

200g (7oz) plain dark chocolate, broken into squares  
150ml (1/4pt) double cream  
45ml (3tbs) malt whisky  
110g (4 oz) icing sugar  
Cocoa powder, for coating

#### Directions

Melt the squares of chocolate in a heatproof bowl set over a pan of simmering water, then set aside to cool slightly.

Whip cream with whisky in a bowl until it is thick enough to hold its shape.

Stir chocolate and icing sugar into whisky cream. Leave until the mixture is firm enough to handle.

Dust your hands with cocoa and shape mixture into bite-size balls. Roll in cocoa powder and pack into pretty cases or boxes. The truffles can be stored in the fridge for up to three to four days.

Makes 25 to 30.