

Baileys Chocolates

Makes 25 - 30 Truffles

Ingredients:

2 oz	caster / superfine sugar
2	egg yolks
5 oz	good quality dark / semi-sweet chocolate, grated
3 fl oz	single / light cream
2 tablespoons	Baileys
1 tablespoon	cocoa powder for dusting

Method:

Whisk the sugar and eggs together until pale. Place over a pan of barely simmering water and stir until the mixture coats the back of a spoon.

Place the chocolate in a heatproof bowl. Bring the cream to the boil and pour on to the chocolate. Stir until the chocolate has melted.

Mix the chocolate and egg mixtures thoroughly together.

Add the Baileys, cool and then place in the freezer to set - about 30 minutes.

When set remove from the freezer and roll teaspoonfuls of the mixture into ball shapes. Coat lightly with sifted cocoa powder. Refrigerate or freeze until ready to serve.

The truffles will keep for 2-3 days in the refrigerator and for up to 1 week in the freezer.