

Chocolate truffles (recipe from Latvia)

Ingredients

2 packs of biscuits
1 cup of condensed milk
1 glass of castor sugar
Butter 200 gr.
Cocoa powder 50 gr.
Walnuts 150 gr. chopped
Cognac 1 espresso cup
Coconut flakes or chocolate sprinkles, for powdering



Execution

Crush the biscuits.



Mix the milk with the castor sugar and the cocoa powder.



Add butter in the mixture.



Mix the crushed biscuits, the milk mixture, the cognac and the chopped walnuts, to create a mash.



Form the mash in little balls and put them in individual pastry papers.



Powder the balls with coconut flakes or chocolate sprinkles and put them in individual pastry papers.

Leave the truffles in the refrigerator to tighten.



Enjoy!

