



# Chocolate truffles with Easter cookies

15'  
Hands on

120"  
Hands off

12  
Portion(s)

1  
Difficulty



## Ingredients

- 150 g chocolate couverture
- 3 tablespoon(s) honey
- 1 tablespoon(s) butter
- 150 g [Greek Easter cookies](#)
- 100 g almonds, raw
- 50 g cocoa powder

## Διατροφικός πίνακας

Nutrition information per portion

219 Calories (kcal)	13.0 Total Fat (g)	5.1 Saturated Fat (g)	20.0 Total Carbs (g)
11%	19%	26%	8%
13.0 Sugars (g)	4.5 Protein (g)	3.7 Fibre (g)	0.04 Sodium (g)
14%	9%	15%	1%

## Method

- Finely chop the chocolate and transfer it to a [bowl](#).
- Add the honey, the butter, and place the bowl over a pot to create a bain-marie, for 2 minutes, until the chocolate melts and there is a uniform mixture.
- Add the cookies and the almonds into a food processor and process them until completely crushed.
- Transfer the bowl to your working surface and add the crushed cookies and almonds.
- Mix with a spatula until there is a uniform mixture.
- Cover the bowl with plastic wrap and refrigerate it for 2 hours until the mixture is firm.
- Remove the bowl from the refrigerator and shape the mixture into balls, 20 g each. You will make about 12 truffles.
- Spread the cocoa powder on a plate and roll the truffles in it, until completely coated.
- Serve.