



# Almond Brittle Truffles

20'  
Hands on

30''  
Hands off

15'  
Cook Time

36  
Portion(s)

1  
Difficulty



## Ingredients

- 180 ml heavy cream 35%
- 600 g chocolate couverture, finely chopped
- 60 ml caramel liqueur
- 110 g dark brown soft sugar
- 25 g almond slivers, toasted

## Διατροφικός πίνακας

Nutrition information per portion

125 Calories (kcal)	9.3 Total Fat (g)	5.6 Saturated Fat (g)	7.3 Total Carbs (g)
6%	13%	28%	3%
8.1 Sugars (g)	1.8 Protein (g)	1.9 Fibre (g)	0.01 Sodium (g)
9%	4%	8%	0%

## Method

- Pour the heavy cream into a small [saucepan](#). Place over medium heat and bring to a boil. Put the chopped chocolate into a medium [bowl](#) and pour hot cream over it. Place the bowl over a small pot of simmering water. Mix with a metallic spoon, until the mixture is combined and smooth.
- Add the caramel liqueur and remove bowl from over the [bain marie](#).
- Line a 20x20 cm [baking pan](#) with parchment paper. Pour the mixture into the pan. Knock the pan on the counter to make the mixture spread in the pan evenly.
- It's very handy to let the parchment paper hang off the sides of the pan, so that you can remove the truffles easily. Refrigerate for 2-3 hours, until firm.
- Preheat oven to 200\* C (390\* F) Fan.
- Sprinkle sugar over the parchment paper in [pan](#).
- Bake for 15 minutes or until the sugar melts and turns golden. Add the toasted almonds over the sugar in the pan. Allow to cool completely. Transfer to a food processor and pulse until finely ground.
- Remove truffle from pan and allow it to reach room temperature. Cut evenly into 36 square pieces.

## Tip

To store truffles, place in a container. Use parchment paper to separate pieces and layers. Refrigerate for up to 1 week. Before serving, sprinkle with salt, cocoa powder and almond praline.