

## Black and white truffles *(Desserts)*



### Preparation

**Black Truffles:** boil the chestnuts starting with cold water - it will take about 30 minutes. When they are tender, drain and let them cool. Then peel them and reduce to a puree with a potato masher. Melt the chocolate in a bain marie and, once melted, mix in a knob of butter. Transfer the chestnut puree to a saucepan with the remaining butter and sugar. Mix everything together and let the mixture warm through and combine over a moderate heat. Transfer the mixture into the bowl with the melted chocolate, stir again thoroughly and let it cool. Add the rum and leave in the fridge to thicken a bit so that it can be better manipulated by hand. Meanwhile, prepare the dough for the white truffles: melt the white chocolate in a bain marie. Once melted, add the knob of butter off the heat, stirring. Let it cool and add the chopped almonds, cheese and grated orange zest. Mix and again put the mixture in the fridge to firm up. Take the black truffle dough and shape into balls the size of a walnut and then coat in the cocoa powder. Proceed in the same way with the white mixture, coating the balls in the sugar granules. You can prepare the truffles in advance but in that case wait before coating in cocoa and sugar to prevent them from getting wet.

### Tips

Do forget to place your finished truffles elegantly in a paper muffin cup.

### Trivia

The recipe that we offer you today is rooted in the traditional regional cuisine of Abruzzo.

### Information

**Preparation** 40 minutes

**Total Time** 10 minutes

**Serves X** Serves 8 persons

**Level of difficulty** Easy

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### Ingredients

**Chestnuts** (25 chestnuts)

**Sugar** (3 tablespoons of sugar)

**Dark chocolate** 60 grams

**Butter** (2 knobs of butter)

**Rum** (Half a glass of rum)

**Unsweetened cocoa powder**

**White chocolate** 100 grams

**Butter** (1 knob of butter)

**Cream cheese** (Half a pack of Philadelphia cheese)

**Almonds** 30 grams (Chopped)

**Oranges** (The grated zest of half an orange)