**Chocolate Truffles by Grace Stevens**

**Serves:** 6

**Time:** 25 minutes

**Ingredients:**

* 100ml cream
* 260g dark chocolate

**Method:**

1. Place a medium bowl over a simmering pot of water.
2. Add cream and heat gently.
3. Add chocolate and mix until smooth. Remove bowl from pot.
4. Refrigerate chocolate until firm.
5. Take teaspoonfuls of chocolate and roll into balls.
6. Heat enough milk for 6 cups.
7. mugs with just below boiling milk.
8. Drop two or three truffles into each mug and stir well.
9. Serve immediately