

Chocolate Hazelnut Truffles

Ingredients:

1 1/3 cups chocolate (I like to use dark chocolate) chopped
1/2 cup heavy cream
1 cup Nutella

Instructions:

Chop the chocolate into small pieces, using a food processor makes this really easy.

Place into a bowl.

Heat the cream on stovetop or in the microwave for 40 second, the cream can not boil!

Pour cream over the chocolate and cover with a plate and let it sit for 2 minutes.

Stir the chocolate/cream mixture until it is smooth.

(Tip: If the chocolate is not completely melted you can microwave the mixture for 15 seconds)

Add the Nutella and mix until it is all combined.

Cover with plastic wrap and place in fridge for 2 hours.

Scoop the ganache out of the bowl and shape into balls with your hands.

Roll the truffles in cocoa powder, shredded coconut, chopped nuts, sprinkles etc.

Store in fridge for up to two weeks.