

Truffle

200 grams milk chocolate
100 grams dark chocolate
120 ml single cream
Brandy
Cocoa



Heat the cream in a pot. When it begins to boil, remove from the fire and add the chocolates and the brandy.

Put in a freeze for an hour.

Take little pieces of the chocolate, make little balls, cover them with cocoa.

Keep it frozen and take out an hour before serving.