

# Earl Grey Tea infused chocolate truffles

Makes approx 50

## Ingredients

250g jones dark chocolate buttons

250ml thickened cream

50g jones dutch cocoa powder

2 tablespoons jones earl grey tea

## Method

- In a saucepan bring the cream to the boil. Remove from the heat, add the tea, cover with a lid and infuse for 20 minutes. Place the chocolate in to a bowl and strain the cream in to the chocolate, discard the tea.
- Stir with a wooden spoon until combined and put in the refrigerator until set, approximately 4 hours.
- When the chocolate is set roll into approx 50 balls with your hands and coat with the cocoa powder.

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