



"The first time I combined real ale with chocolate was at the foodies show in Edinburgh after chatting and sampling with some of the guys so when I met the nice people from the awarding winning brewery it seemed rude not to pair some of their Refreshing Golden Ale It went down a storm so I thought I'd better share the recipe " says master chocolatier David

Servings: 40 truffles

Ingredients

220ml local Traditional ale

30g local honey

300g dark 70% dark chocolate melted

300g 70% dark chocolate, tempered

Directions:

Here are the easy steps to fantastic ganache:

1. Gradually add the ale to the melted chocolate using a blending stick to incorporate
2. Add the honey
3. Once smooth and glossy cool your ganache in the fridge until completely set, about 30 minutes.
4. Scoop out a heaping tablespoon or so and quickly roll it into a ball between your hands
5. Dip the ball in the tempered chocolate to create a glossy, crisp shell or roll it in cocoa powder mixed with icing sugar to take away the bitter edge.
6. Allow to set on a baking sheet for several hours.
7. Store in an airtight container

<http://www.hamelsworde.co.uk/>



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