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## Chocolate Ant Truffles

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Makes ten to twenty truffles

### Ingredients:

- One hundred and fifty grams dark chocolate
- One hundred and fifty ml whipping cream
- Half cup of cocoa powder
- Vanilla essence (small amount to suit taste)
- Six grams of Crunchy Critters Wild Black Ants (one packet)

### Preparation Method:

1. Boil the kettle, and pour the water into a pan. Stand a heat proof bowl in the pan and add the chocolate; stir slowly and allow to melt. You can heat the water on the hob but don't let it boil.
2. Whip the cream.
3. Combine all the ingredients, adding the melted chocolate slowly to the cream.
4. When combined place in the fridge for two-three hours to cool.
5. Once cooled remove from the fridge and roll into balls.

**Top Tip:** Coat the rolled truffles in cocoa powder or dip into melted chocolate