Mint Chocolate Truffles

From the teas.co.uk wiki

These are proper dark chocolate truffles, with the mint coming from cream that has been infused with Dragonfly Organic Three Mint Medley before the chocolate goes in. Flavouring the cream this way works the mint right through the ganache, rather than leaving it sitting on top like a drop of flavouring. A little butter gives the truffles their shine and soft bite, and a pinch of salt keeps the 70% chocolate from turning too rich.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Mint Chocolate Truffles recipe. Canonical: https://teas.co.uk/recipes/mint-tea/mint-chocolate-truffles/*

The ganache itself takes about fifteen minutes to make, then it needs four hours in the fridge to firm up before rolling. The same mixture also pipes neatly into little chocolate cup shells if you happen to have them, but rolled and dusted in cocoa is how most of us will make it at home.

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