Chocolate Chai Truffles

From the teas.co.uk wiki

Chocolate chai truffles are a simple dark chocolate ganache rolled in cocoa, with the warm spice of chai running through the centre. The trick is to whisk the chai into the warm cream before it goes onto the chocolate, so the spice infuses right through the ganache rather than sitting on top.

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

They are easier than they look: melt good dark chocolate into hot spiced cream, chill it firm, then roll into balls and dust in cocoa. A pinch of cinnamon in the cocoa coating echoes the spice. They keep for a week in the fridge and are lovely with coffee after dinner.

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