Mint Dark Chocolate Truffles

From the teas.co.uk wiki

These are proper dark chocolate truffles with a clean mint note running through them, the homemade answer to an After Eight. The mint comes from steeping a mint and honeybush tea bag in the warm cream before it is poured over the chocolate, so there is no need for mint extract. It is a simple ganache: melt, chill, roll. They look impressive but take very little skill.

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

Keep them in the fridge and bring out just before serving.

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