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## Vanilla Truffles

100g Whipping Cream  
100g Milk Chocolate  
125g Dark Chocolate  
1/2 Vanilla Bean

Heat in a pot

Break into pieces, add to the cream and stir until they are dissolved  
Cut open and take out the insides with a knife. Mix into the chocolate mix. Let the mix cool down to room temperature, then whip until it gets bright and firm. Put in the fridge for at least an hour.

2 tbsp Cocoa powder  
1 tbsp Powdered Sugar  
1 tbsp Vanilla Sugar

Mix in a soup plate. Take cherry-sized pieces of the chocolate mix using a teaspoon, and roll them to balls between the hands. Put them into the cocoa mix and cover them in it by gently shaking and tilting the plate. Then put them into candy cups. Wash hands with cold water when they get sticky.

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