



BELL'S AMBER ALE  
MALTED MILK  
**CHOCOLATE  
TRUFFLES**

**MAKES APPROX. 30 TRUFFLES**

INGREDIENTS:

**Truffle:**

- 1 lb of bittersweet chocolate
- 3/4 cup heavy cream
- Zest from 1 orange
- 1/3 cup malted milk powder
- 1/4 cup Amber Ale
- 2 Tbs butter at room temperature

**Coating:**

- 6 Tbs cocoa powder
- 2 Tbs malted milk powder
- 1 Tbs powdered sugar
- 2 Tbs butter



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# INSTRUCTIONS:

1. Cut bittersweet chocolate into small pieces and place into a heat-proof bowl.
2. In a sauce pan heat the cream and orange zest over medium heat until simmering, then whisk in malted milk powder.
3. When cream is at a high simmer, pour over the chocolate and let it sit until chocolate is softened. Whisk in the Amber Ale and the butter until everything is smooth.
4. Let the chocolate mix cool for a few minutes, then cover with plastic wrap and let it sit for a few hours or overnight in the fridge.
5. Mix together cocoa powder, malted milk powder, and powdered sugar in a bowl.
6. Once chocolate is fully cooled and is now in a moldable consistency, scoop out about a tablespoon and form into balls with your hands.
7. Toss formed balls in the cocoa mixture. Repeat until all of the chocolate is used up.
8. Store the truffles in a cool area or wrapped in the refrigerator for several days.
9. Enjoy with a Bell's Amber Ale.