

CHOCOLATE TRUFFLES WITH CRICKET FLOUR & MEALWORMS

THE GREAT
EXHIBITION
ROAD FESTIVAL

Makes 24, Prep time: 1 hour (including cooling time)

Ingredients

- 300ml double cream
- 300g dark chocolate, broken up
- 250g milk chocolate, broken up

Additions:

- 3 tbsp cricket flour (approx. 20–25g)
- 1 tbsp cocoa powder (optional, helps balance sweetness)
- Pinch of salt

Topping:

- 2–3 tbsp dried mealworms

Method

1. Place $\frac{3}{4}$ of both chocolates into a metal bowl. Set over a pan of simmering water (don't let the bowl touch the water). Stir until melted.
2. Remove from heat, add remaining chocolate, and stir until smooth.
3. Leave to cool. Test with a small dab on your lip—it should feel neutral, not warm.
4. Whisk in the cricket flour, cocoa powder, and salt until smooth.
5. Stir in the cream until thick and glossy. It should become a soft ganache.
6. If too soft to handle, place briefly in the fridge until scoopable.
7. Scoop walnut-sized portions and roll quickly into balls.
8. Sprinkle or press mealworms on top of each truffle.