Truffels:

- Weigh 2.5 kilo of chocolate (only the expensive chocolate), and put them in a stainless steel bowl.
- Add 1.5 liters of cream and bring it to a boil.
- Pour the hot cream onto the chocolate, and wait for about 1 minute.
- Mix well.
- Add 1 cup of Amaretto (the cheap one from the back).
- Mix well and refrigerate it.