



Vicky Neale Memorial Celebration
11 November 2023

Chocolate truffles

Vicky believed that many things in life are improved by chocolate truffles and here is her trusted recipe for you to enjoy.

- ◆ 150ml double cream (a small pot from the supermarket)
 - ◆ 350g dark chocolate, broken into squares (I use supermarket own brand or something like Bournville, not expensive high cocoa chocolate)
 - ◆ 25g unsalted butter
 - ◆ cocoa powder for dusting
-

- 1 Put the cream in a small saucepan, and heat till just before it's boiling. Take it off the heat.
- 2 Put the squares of chocolate into the hot cream, and stir till the chocolate has all melted.
- 3 Add the butter to the mix, and keep stirring till it's all melted.
- 4 If you have them, this is the time to use your silicone chocolate moulds. Pour the mix into the moulds (a small silicone jug helps with this, or use teaspoons and prepare to get messy). Put the moulds into the freezer for an hour or two, till the chocolates are firm and pop out of the moulds easily.

OR

If you don't have moulds, pour the mixture into a bowl that you can put in the freezer. A wide bowl is helpful, to get a shallow puddle that will solidify reasonably quickly and evenly. Put the bowl in the freezer for about 30-60 minutes, till the mixture is firm enough to hold its own shape. Cover a plate/tray with something like baking parchment or greaseproof paper. Use teaspoons to scoop out balls of the mixture, shape them as much as you wish, and put them on the paper on the plate (the paper makes it easier to get them off afterwards). Then put the plate in the freezer till the truffles are really firm.

- 5 Roll your finished truffles in cocoa powder.
- 6 Eat your truffles. When you're not eating them, keep them in the fridge.

Adapted from the Dairy Book of Home Cookery

James Sparks – Opening remarks

James Sparks is a Professor of Mathematical Physics and is the current Head of the Mathematical Institute at Oxford. He knew Vicky through many departmental interactions.

Brian Neale

Vicky's father.

Tim Austin

Tim Austin is a Professor of Mathematics at the University of Warwick. He studied as an undergraduate alongside Vicky in Cambridge during 2002–6.

Ben Green

Ben Green is the Waynflete Professor of Pure Mathematics at the University of Oxford. He was Vicky's PhD supervisor at Cambridge, where she graduated in 2011. Ben moved to Oxford in 2013, at about the same time as Vicky.

Julia Gog

Julia Gog is a Professor in the Faculty of Mathematics, University of Cambridge where she worked with Vicky, particularly during 2009–14.

Owen Saxton

Owen Saxton is Fellow Emeritus in Physics at Murray Edwards College, Cambridge; he was Senior Tutor there when Vicky joined the College.

Charlie Gilderdale

Charlie Gilderdale met Vicky when she was an undergraduate. He collaborated with her on some outreach projects and they became very good friends.

Martin Bridson

Martin Bridson is President of the Clay Mathematics Institute and a former Head of Mathematics at Oxford. He worked closely with Vicky on PROMYS Europe.

Video tribute

Helen Ghosh

Helen Ghosh is the Master of Balliol College, where Vicky was a Fellow, and knew her as a member of the College community.

Frances Kirwan (read by Derek Moulton)

Frances Kirwan is the Savilian Professor of Geometry at Oxford. She was previously a Tutorial Fellow at Balliol College, where she worked closely with Vicky on teaching and numerous outreach projects.

Derek Moulton

Derek Moulton is a Professor of Applied Mathematics at Oxford and Tutorial Fellow at Balliol College, where he worked with Vicky from 2014.

Gabriel Le Dain

Gabriel Le Dain is a recent Mathematics graduate from the University of Oxford. He was taught by Vicky at Balliol College from 2019 to 2022.

Otilia Casuneanu

Otilia Casuneanu is a current undergraduate in Mathematics at the University of Oxford. She was taught by Vicky at Balliol College as a first year student.

Barbara Neale

Vicky's mother.

James Sparks – Closing remarks



Vicky Neale
1984–2023