

The logo for Whisk, featuring the word "Whisk" in a white serif font on a red banner with a white flourish underneath.

— QUALITY KITCHENWARE —  
COOKING CLASSES & CULINARY INSPIRATION

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### **Chocolate Truffles**

*Makes 24 – 30 truffles*

The lovely chocolate morsels that we all enjoy and willingly pay top dollar for from chocolatiers are remarkably easy to fashion on your own. Granted, famous chocolatiers may have access to better chocolate than we do, but if a high-quality chocolate is chosen, the results are still quite good. The inner ganache is easy to mix, and a simple cocoa coating makes the finishing process quick. Or, take the extra step of dipping into melted chocolate for a hard shell coating. These little truffles make a lovely gift, or nice addition to the dessert table.

12 oz. bittersweet chocolate, chips or chopped (> 60% cacao)

3/4 cup heavy cream

1/2 cup unsweetened cocoa powder

***For optional flavors:***

1 tablespoon liqueur (optional)

OR,

1/8-1/4 tsp. of your favorite flavoring extract (mint, rum, orange, etc.)

***For optional “hard shell” finishing***

6 oz. chocolate (milk or dark, your choice)

***For optional garnishing:*** Chopped nuts, Crushed peppermint, Sprinkles

(1) In a medium heatproof bowl, place the chopped chocolate.

(2) In a small saucepan, heat the cream to just short of the boiling point. Pour the hot cream over the chocolate, cover the bowl, and let stand for 10-15 minutes. (If using a liqueur flavoring or flavoring extract, add along with the cream.) The chocolate should be melted at this point; stir until smooth and glossy.

(3) Pour the chocolate mixture into a pan and allow to cool. When solidified enough to hold its shape, (20-30 minutes or chill to hasten) form chocolate balls with a small scoop (0.5Tbsp/25 mm scoop size). To achieve exact, equal sizes, weigh the spoonfuls.

(4) Roll each ball slightly by rolling with the palms of your hand into a perfect sphere. While still warm from your hands, roll each truffle in the cocoa powder, and place on a parchment-lined rimmed baking sheet.

(5) When all the truffles are formed and dusted, place in the refrigerator to chill. Keep refrigerated until ready to serve or gift; serve at room temperature.

***For optional “hard shell” finishing:***

After Step 3 above, chill the truffle balls for 1 hour. Melt the chocolate in a double boiler. With a candy dipping tool or fork, dip each ball in the melted chocolate, allowing any excess to drip away; place on a parchment-lined pan for cooling. Garnish immediately while the outer chocolate covering is still soft.