

# Chocolate Truffles

By Cucina Testa Rossa



- 1 cup heavy cream
- 8 oz dark chocolate – 70% and above
- 1 cup unsweetened cocoa powder

## Optional items to coat the chocolate

- chopped pistachios
- toasted coconut
- chopped hazelnuts
- spiced pecans
- crumbled bacon
- powdered sugar
- sugar & cinnamon
- fleur de sel

## Combination ideas: (steep the cream)

- bacon & cayenne
- lime zest - tequila - fleur de sel
- grand marnier - orange zest
- earl gray - brandy
- cinnamon - cardamom
- balsamic - hazelnuts

1. Heat cream in a pot until it steams – do not let it boil! Put chocolate in a bowl, pour hot cream on top, and stir until chocolate is melted and incorporated into cream.
2. Chill until solid all the way through, 1 to 2 hours. Using a chilled melon baller or latex gloves to prevent the ganache from melting or sticking to your hands, scoop out about a tablespoonful and quickly roll it into a ball. Repeat, lining truffles on a plate or a baking sheet.
3. If truffles become too soft to handle, place them in refrigerator or freezer for a few minutes. Roll them in cocoa powder, and any other toppings you'd like.
4. Serve immediately or store, wrapped in plastic, in refrigerator for up to a week.

## Equipment:

Square pyrex baking dish  
Melon baller or small ice cream scoop  
Bowl  
Small pot  
Spatula  
Parchment paper  
Mini truffle cups

## Technique:

Ganache (½ chocolate, ½ cream)