



603.321.5011 lizb@thecreativefeast.com

Chocolate Truffles

Makes 30 truffles

- ½ cup heavy cream
- 1 ½ Tbs light corn syrup
- 8 ounces bittersweet chocolate, chopped
- 2 Tbs unsalted butter, softened
- ½ tsp vanilla extract

Truffle Coating Ideas-your choice:

- Flaked salt
- Sifted cocoa powder with ground cinnamon
- Almonds or pecans-toasted and finely ground
- Peppermint candy-crushed
- Cinnamon Sugar and Cayenne Pepper
- Dehydrated fruit powder-raspberry, blueberry, strawberry

1. In a medium saucepan, bring the cream and corn syrup to a simmer.
2. Place the chopped chocolate in a medium bowl and pour the hot cream and corn syrup over it. Let sit for 2 to 3 minutes, then whisk until smooth. Whisk in the vanilla and butter. Place the bowl in the refrigerator until firm, about 1 hour.
3. Line a baking sheet with parchment paper. Scoop up level tablespoons of the ganache and drop them onto the parchment. Place the baking sheet in the refrigerator for 10 minutes.
4. If you prefer a more "natural" truffle look, no need to roll the truffles before coating. If you like a more rounded appearance, use your hands, roll each mound of ganache into a ball; you may have to cool your hands in ice water periodically while you work to cool them down.
5. Roll 1 truffle at a time into 1 of the coatings. Refrigerate coated truffles for an additional 30 minutes to set. Truffles are best served at room temperature.

Variation:

Chocolate Peanut Butter Truffles:

Add 1/2 teaspoon good quality cinnamon to the heavy cream while it simmers. Stir in 1/2 cup chunky peanut butter into the melted chocolate with the vanilla and the butter. Make your truffles as above and sprinkle with a pinch of flaked salt.