

Chocolate Truffles

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Ingredients: Makes 1 1/2 pounds

8 oz Chocolate, semi-sweet or bittersweet
1 Tbs Coffee, strong
1/3 cup Butter, Unsalted, softened
2 Tbs Whipping Cream
2+2 Tbs Liqueur (your choice of 2: Grand Marnier,
Chambord, Crème de Menthe etc.)
1/4 cup Cocoa Powder
1/4 cup Nuts, chopped, candied

Procedure:

In a double boiler, melt 8 oz of crushed chocolate with 1 Tbs Coffee and 2 Tbs Whipping Cream. Stir in the softened butter. Divide mixture in half. Into the separate halves, add 2 Tbs of one of the liqueurs into each half. Add the 1/4 cup chopped nuts to one of the bowls (optional).

Cool till it's still a bit soft, shape into balls of about 1 inch diameter using a small scoop or melon baller. Roll the balls in various of the following ingredients; your choice: shaved white chocolate, candied chopped nuts, powdered cocoa, crumbs of dark chocolate cookies, chopped pistachio nuts and melted white & dark chocolate. Cover and store in cool place.

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