

# Basic Truffles

## INGREDIENTS:

- 2 1/2 cups Finely Chopped Real chocolate
- 1 cup Heavy Cream
- 1/4 tsp Salt
- 1/4 tsp Vanilla



## TOOLS FROM CKSA:

- Thermometer
- Scoop
- Parchment Paper
- Cookie Sheet
- Pastry Bag
- Coupler
- Dipping Tool
- Mold

## DIRECTIONS: continued on next page

1. Melt milk chocolate. Cool to at least 98°.
2. Whip cream until it holds a soft peak.
3. Add whipped cream to the warm chocolate, a little at a time, stirring with a spoon.
4. When all chocolate is added, stir in salt and vanilla.
5. Chill in refrigerator until mixture is firm but not stiff (5-20 minutes).
6. Beat with a spoon only until fluffy. Do not over beat.
7. Follow instructions for dipped or molded truffles below or truffle sandwiches.
8. FOR SCOOPED & DIPPED TRUFFLES: After the truffle mixture has chilled 5-20 minutes, use a cookie scoop to achieve consistently shaped balls.
9. Chill the scoops in the refrigerator for an hour or two.
10. Remove from refrigerator and roll into balls.

Allow truffle balls to crust slightly at room temperature (several hours or overnight).

11. Melt candy coating or melt and temper chocolate. Dip truffle balls into melted chocolate.
12. FOR PIPED & DIPPED TRUFFLES: After the truffle mixture has chilled 5-20 minutes, pack mixture into a pastry bag filled with a coupler without the ring.
13. Squeeze out mounds of truffle mixture onto parchment or silicone mat. Chill the mounds in the refrigerator for an hour or two.
14. Pat down any peaks after truffles have been in the refrigerator a short time.
15. Remove from refrigerator and roll into balls. Allow truffle balls to crust slightly at room temperature (several hours or overnight). Melt candy coating or melt and temper chocolate. Dip truffle balls into melted chocolate.
16. FOR MOLDED TRUFFLES: After the truffle mixture has chilled 5-20 minutes, pack mixture into a pastry bag filled with a coupler without the ring. Pipe in a chocolate-lined candy mold.
17. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.