

Cinnamon Chocolate Ganache Truffle

INGREDIENTS:

- 1/2 cup Heavy Cream
- 2 tsp Corn Syrup
- 1 pound Peter's Broc Milk Chocolate, melted
- 1tbsp Invert Sugar
- 1tbsp Butter, softened
- 4 tsp Cinnamon
- ChocoMaker Milk Chocolate Flakes



TOOLS FROM CKSA:

- Thermometer
- Whisk
- Scoop
- Parchment
- Cookie Sheet

DIRECTIONS:

1. In a heavy sauce pan, bring cream and corn syrup to a boil. Add butter and invert sugar. Cool to 98°F.
2. Add in cream mixture to melted chocolate* and whisk until a smooth consistency is reached. Stir in cinnamon.
3. Cover and chill for several hours until firm.
4. Spoon the ganache mixture using a cookie scoop, roll into a ball. Roll in milk chocolate flakes. Set on parchment lined sheet pan. Chill until ready to serve.
5. *It is important to try to keep the cream mixture and the melted chocolate at similar temperatures when combining to avoid the oils from separating.*