

Truffle Sandwiches

INGREDIENTS:

- 1 pound Candy Coating or Real Chocolate
- Truffle Recipe of choice
- Chocolate Transfer Sheet



TOOLS FROM CKSA:

- Perfection Strips
- Chablon Silicone Template
- Piping Bag
- Tip #21
- Parchment Paper
- Cookie Sheet
- Poly Blade

DIRECTIONS:

1. Chocolate Disks: Lay chablon stencil sheet on chocolate transfer sheet, chocolate texture sheet or parchment paper.
2. Pour approximately 1/2lb melted candy coating or melted & tempered real chocolate over the chablon, filling the first row on two sides. Smooth with a poly blade or other straight edge, spreading at an angle.
3. Slide transfer sheet, texture sheet or parchment paper with chablon onto a cookie sheet & place in refrigerator for 5 minutes.
4. Invert & remove transfer or texture sheet. With gloved finger press gently to remove chocolate pieces.
5. Truffles: Follow directions for desired truffle recipe. After the truffle mixture has chilled 5-20 minutes, pack mixture into a pastry bag fitted with a #21 tip. Pipe truffle mixture on top of one disk. Place a second disk on top of the piped truffle mixture.
6. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.