



## Basic Truffle Recipe

This is a wonderful basic truffle recipe. You can create your own unique truffles by adding wine, nuts, dried fruits, spices, or other ingredients that you think may pair well with the chocolate.

You will need:

1 Cup of Heavy Cream  
1 Pound of Milk or Dark Chocolate

### Making Ganache

Shave the chocolate as finely as possible with a stout knife blade. Place the chocolate in a mixing bowl and set aside. Bring the cream to a boil and remove from heat. Allow the cream to rest for several seconds. Pour the cream over the chocolate and mix well to incorporate all of the cream. This mixture is known as the “ganache.”

If the chopped chocolate is too large, small chunks of unmelted chocolate maybe present. Place the ganache in the microwave for 6 seconds. Mix well to melt the chunks. Be careful, when heating chocolate in the microwave, chocolate burns easily. Repeat if necessary. Allow the ganache to set up in the refrigerator for about 1 hour or until it's firm enough to work with.

### Forming the Truffles

Remove the ganache from the refrigerator. Use a 1 tablespoon easy release scoop to make the ganache balls. Scoop out a ganache ball and lightly roll in the palm of your hand until it is in fairly uniform shape. Roll as quickly as possible to avoid melting the ganache balls. If they become too soft, they may need to be refrigerated 10 to 15 minutes until firm. Roll the ganache balls in your favorite toppings. The truffles are ready to enjoy immediately or can be stored in an airtight container in the refrigerator.

#### Topping Ideas

Coconut  
Colored Sugars  
Cocoa Powder  
Finely Chopped Nuts  
Cinnamon, Nutmeg, or Other Spices

### Truffle Trivia

According to legend, the chocolate truffle was created in the kitchen of French culinary giant Auguste Escoffier during the 1920s. One day, as his stagiaire (apprentice) attempted to make pastry cream, he accidentally poured hot cream into a bowl of chocolate chunks rather than the bowl of sugared egg he should have aimed for. As the chocolate and cream mixture hardened, he found he could work the chocolate paste with his hands to form a bumpy, lopsided ball. After rolling the new creation in cocoa powder, he was struck by their resemblance to the luxurious truffles from the French Périgord region and the Piedmont area of Italy.