



JERNEJ KITCHEN

CHOCOLATE TRUFFLES TWO WAYS

Chocolate truffles have a creamy chocolate ganache interior and a velvety exterior. Perfect for celebrations and made for true chocoholics.

MAKES	40	TRUFFLES (2X20)
PREPARATION:	20	MINUTES
FRIDGE OR FREEZER REST:	120	MINUTES
TOTAL TIME:	160	MINUTES

CHOCOLATE TRUFFLES WITH DARK CHOCOLATE

125 g heavy cream (1/2 cup or 4.4 oz)

250 g dark chocolate (40%-60% cacao) (8.8 oz)

1 tbsp instant coffee powder

pinch of salt

1 tbsp rum (optional)

1 tbsp butter

150 g dark chocolate (40%-60% cacao) (5.3 oz) (for coating)

1 tbsp vegetable oil (for coating)

100 g unsweetened cacao powder (3.5 oz)

WHITE CHOCOLATE TRUFFLES

250 g white chocolate (8.8 oz)

100 g heavy cream (3.5 oz)

1 tbsp instant coffee powder

pinch of salt, 1/4 tsp ground cinnamon and 1/2 tsp vanilla essence

1 tbsp rum (optional)

1/2 tbsp butter

150 g white chocolate (for coating) (5.3 oz)

100 g icing sugar (3.5 oz)

TOOLS AND EQUIPEMENT

saucepan

DARK CHOCOLATE TRUFFLES

Pour heavy cream into a saucepan and place over medium-high heat. Bring to a boil then immediately pour over the dark chocolate, instant coffee powder, pinch of salt and rum in a bowl. Don't stir, just allow the mixture to sit for about 2 minutes.

DARK CHOCOLATE TRUFFLES

After about 2 minutes, stir the chocolate mixture with a spatula until smooth. Stir in the butter and stir vigorously until the mixture is shiny and smooth. Cool the mixture to room temperature then wrap with plastic wrap and place in the fridge for 2 hours (or overnight) or place in a freezer for 1 hour.

WHITE CHOCOLATE TRUFFLES

Pour heavy cream into a saucepan and place over medium-high heat. Bring to a boil then immediately pour over the white chocolate, instant coffee powder, pinch of salt, ground cinnamon, vanilla essence and rum in a bowl. Don't stir, just let it stand for about 2 minutes.

WHITE CHOCOLATE TRUFFLES

After about 2 minutes, stir the chocolate mixture with a spatula until smooth. Stir in the butter and stir vigorously until the mixture is shiny and smooth. Cool the mixture to room temperature then wrap with plastic wrap and place in the fridge for 2 hours (or overnight) or place in a freezer for 1 hour.

SHAPE INTO BALLS

Scoop a small amount of chocolate ganache, about 1 tbsp and

bowl
spatula
plastic wrap
2x baking sheets
2x plates

roll it between your hands (start with the dark chocolate mixture) and form a walnut-sized ball. Transfer to a baking sheet, lined with parchment paper. Repeat the process with the white chocolate mixture as well. Place the baking sheets in a freezer for about 30 minutes or for one hour or until firm.

TIP

At this point you can freeze the chocolate balls for up to two months.

DIP IN CHOCOLATE

In a small bowl combine melted dark chocolate and vegetable oil. In a separate small bowl stir the melted white chocolate without the vegetable oil. Dip the firm dark chocolate balls in dark chocolate, one by one, allowing excess chocolate to drip back to the bowl before transferring it to a plate with unsweetened cacao powder. Roll in cacao powder and transfer to a nice plate. Dip the firm white chocolate balls in melted white chocolate, one by one, allowing excess chocolate to drip back to the bowl before transferring it to a plate with icing sugar. Roll in icing sugar and transfer to a nice plate.

SERVE OR STORE

Serve the chocolate truffles on a nice plate or platter or store them in a cookie box for up to a week. They also make a nice edible gift.