

Dark chocolate truffles

Recipe for 2



Description

Dark chocolate truffles and extra raw cocoa

Note

The conservation of most chocolates should be in a dry environment and not exceeding 15°C / 59°F. Ideally, when handling chocolate, use plastic gloves to avoid leaving marks of your fingerprints. The reason is that your body gives off a heat of around 27°C, so without any difficulty you will mark the chocolate. You can find rhodoïd sheets in any art stores.

Ingredients

The Truffles sticks

- 230 Ml 35% cooking cream
- 25 Gr Corn syrup
- 185 Gr Dark chocolate
- 45 Gr Butter
- 200 Gr Dark chocolate
- 125 Gr Cocoa powder

Preparation

- Preparation time **60 mins**

The Truffles

In a saucepan, bring to a boil the cream and the corn syrup, then pour the hot mixture over the chocolate. Stir slowly with a spatula, add the butter and make sure to properly melt it then place it in the fridge.

When the ganache is cool, use a pastry bag to make the selected diameter of sticks on a plate. Cut pieces of about 2 inches long with a knife. Place your plate in the freezer for about 2 hours. Melt the chocolate over a double boiler at a very low temperature. Using your fingers, dip the ganache sticks into the tempered chocolate. Finalize immediately by throwing the sticks in your cocoa powder tray, roll them in it, then cool down and enjoy, they can be conserved in an airtight container.

Bon appétit!