



CHOCOLATE TRUFFLES

INGREDIENTS

- 115g (1/2 block)** Rogers' Milk, Dark or White Baking Chocolate
- 125ml (1/2 cup)** 35% Cream
- 2ml (1/2 tsp)** Vanilla
- 400g (2 boxes)** Rogers' Chocolates Milk or Dark Fondue & Baking Chocolate
- 150g (1 box)** Rogers' Sweet Ground Chocolate (optional for coating)

Note: Shelf life for truffles will depend upon storage conditions. Store for two to three weeks at room temperature, one month in the refrigerator. Truffles can also be frozen.

METHOD

1. Cut Chocolate into small pieces and place in a medium, dry, stainless bowl. Set aside.
2. Bring cream to a low boil (watch closely as it will happen quickly) and pour chopped chocolate. Let stand for two minutes.
3. Add vanilla and gently stir until completely incorporated. Do not over-mix. Cover with plastic wrap and put in cool, dry place for four hours or overnight if possible.
4. After cooling, the truffle or "ganache" should be quite firm. Using a small scoop or teaspoon, portion out bite-size pieces onto a parchment-lined tray and put in the refrigerator for ten minutes. Roll the pieces with your hands to create a round shape. Return shaped pieces to the parchment-lined tray.
5. Melt the Rogers' Fondue and Baking Chocolate and temper (see chocolate tempering recipe). Coat your hands (vinyl gloves will reduce mess) with a thin coating of tempered chocolate and roll individual truffles between your palms to apply a thin layer of chocolate. Return to a clean, parchment-lined tray. To add some contrast to the overall look, coat with chocolate and immediately roll in Rogers' Sweet Ground Chocolate. Using a small porcelain or crystal plate, stack the truffles and serve.