

1 lb. 455g dark chocolate
1 cup 255mL heavy whipping cream
cocoa powder

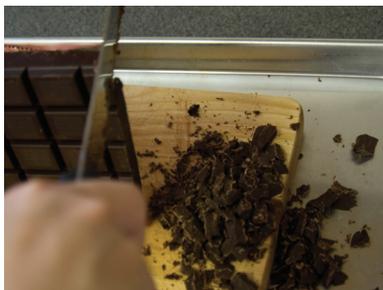
DARK CHOCOLATE TRUFFLES



Dark Chocolate Truffles (yields about 32 to 36 truffles)

1 lb. (455 g) dark chocolate	cut into small pieces	pour onto chocolate	wait 5 min.	stir until smooth	chill	form into balls	dust
1 cup (235 mL) heavy whipping cream	scald						
cocoa powder							

Cut the chocolate into pieces using a large serrated knife (like a sturdy bread knife). Cutting the chocolate into strips about 5 mm apart with the serrated knife will cause the chocolate to break into small pieces. Pieces of chocolate will fall all over the place, so I like to place the cutting board in a sheet pan to catch the chocolate shards.



1. Cut chocolate

After breaking down the whole pound of chocolate, you should have a bunch of similarly sized pieces. Small, uniformly sized pieces will make melting the chocolate evenly easier. Pour all the pieces into a medium heat proof bowl.



2. Scald cream

Bring the cup of heavy whipping cream just to a boil. (This is called scalding.)



Pour the scalded heavy cream onto the chocolate and allow it to sit for five minutes.



3. Pour cream over chocolate. Let rest 5 minutes.

Stir the now melted chocolate with the cream. Chocolate and small amounts of aqueous solutions (liquids containing water) do not mix well - the chocolate clumps up in what is called seizing. However, when a substantial amount of liquid is added to the chocolate, we can make chocolate syrup. A ganache is simply a syrup of chocolate and cream that does not contain enough cream to be liquid at room temperature. Once this mixture cools, it will form a hard ganache that can be molded into shapes



4. Stir chocolate until melted.