

Deluxe Chocolate Truffles {Ganache Truffles}

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Yield: approximately 3 dozen 1" truffles.

Centers

2 cups (about 12 oz.) finely chopped bittersweet or semisweet chocolate or chocolate chips

1 cup (8 ounces) heavy cream

Flavorings (optional)

Choose one of the following, if desired; you can also choose to leave your truffles just plain chocolate:

2 teaspoons vanilla extract

1/2 teaspoon raspberry flavor combined with 1/4 cup melted raspberry jam

1 tablespoon espresso powder + 1 1/2 tablespoons coffee liqueur

1/2 teaspoon hazelnut flavor + toasted chopped hazelnuts

1/8 teaspoon orange oil + 1 to 2 tablespoons orange liqueur

1/2 cup finely chopped toffee or praline candy bar

Coating

1 pound finely chopped chocolate or chocolate chips (about 2 2/3 cups) OR 1 cup (3 ounces) cocoa

Garnish

Chopped nuts, sprinkles/jimmies, sugar decorations, nonpareils, cocoa nibs, and/or toasted coconut.

Centers: Place the chocolate and cream in a microwave-proof bowl. Heat in the microwave until the cream is very hot. Remove from the microwave and stir until the chocolate is melted. Add the flavors or flavor combinations of your choice. Stir till everything is well-combined.

Line a 9" x 13" baking sheet with parchment or plastic wrap, and pour the chocolate over it; don't spread it out. Cover the pan, and refrigerate for 60 to 90 minutes, until the mixture is thick and "scoopable." You can put it in the freezer too for 15 minutes at a time and keep checking to see if it's "scoopable", if you get it too hard just leave it out for a few minutes and it will soften up quick. Quicker than you think too, so keep an close eye on it.

Assembly: When the mixture is cool enough to hold its shape, scoop small balls of the chocolate onto a baking sheet that's been lightly dusted with cocoa. A teaspoon cookie scoop is exactly the right size for this; you want balls that are about the size of a small chestnut, or a small melon ball. For perfectly round truffles, quickly roll each one between the palms of your hands. You have to do this quickly, or the chocolate will become too soft. Your palms will soon be coated with chocolate... yum! Refrigerate the centers for about 30 minutes, covered, till they've firmed up a bit.

Coating: To take the simplest route, coat the shaped centers in unsweetened cocoa powder (Dutch-process preferred, as it's smoother in flavor than natural). Put the cocoa in a shallow bowl and roll the centers around in it.

To coat with melted chocolate, heat 2 cups of the chopped chocolate (reserving some to add later) with 2 tablespoons coconut oil or shortening (reserving some to add later) in the microwave until it's melted. Add the remaining chopped (unmelted) chocolate to the melted chocolate. Stir constantly until the chocolate is thick and shiny.

This is the potentially messy part. If you have a chocolate dipping tool, use it to dip each center in the melted chocolate, setting the dipped truffles on a piece of parchment or waxed paper. Immediately, as you make them, sprinkle each truffle with the garnish of your choice. I don't have a chocolate dipping tool so I broke the two middle prongs off of a plastic fork and it worked great.

Something to keep in mind: If leave these truffles at room temperature they will be very very soft. I think they are absolutely perfect to eat fresh out of the fridge. You can avoid keeping them in the fridge at a party or wherever if they are dipped in chocolate, any truffles you roll in cocoa will really get soft and droopy fast.

Recipe Source: Slightly adapted from [King Arthur Flour](#)