

Fleming's Truffles

(Adapted from Fleming's)

2 lbs semi sweet chocolate

2 lbs heavy cream

Zest of 1 orange

1 cup cocoa powder

1 cup white chocolate shavings

Heat the heavy cream and orange zest until it comes to a boil.

Grate the chocolate with a cheese grater into a coarse powder.

Add the chocolate to a mixing bowl and pour the hot cream through a strainer into the chocolate removing the orange zest.

Whisk the chocolate and cream mixture until smooth and all of the chocolate is melted.

Pour into a shallow container, cover and refrigerate for 24 hours.

When the chocolate has thoroughly cooled, scoop the mix with a small ice cream scoop or melon baller.

Take the scoops and roll into balls using the palms of your hand.

Place the cocoa in a mixing bowl and white chocolate shavings into a separate bowl. Roll half of the truffles in cocoa and half in white chocolate. Place in the refrigerator until you are ready to present.