

CHOCOLATE TRUFFLES

MAKES 40 TO 50 TRUFFLES

Chocolate truffles are one of the most versatile confections you can make. With these easy recipes, you can get as creative as you want using different flavorings (see Chef It Up! below, for some of my favorites). Notice the ratio of chocolate to cream in each recipe creates the perfect texture for that specific truffle.

DARK CHOCOLATE TRUFFLES

- 1 cup semisweet chocolate chips, plus 1 pound (about $2\frac{2}{3}$ cups) for coating
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{4}$ teaspoon kosher salt
- Unsweetened cocoa powder, for dusting

MILK CHOCOLATE TRUFFLES

- 1 cup milk chocolate chips, plus 1 pound (about $2\frac{2}{3}$ cups) for coating
- $\frac{1}{3}$ cup + 1 tablespoon heavy cream
- $\frac{1}{4}$ teaspoon kosher salt
- Ground blanched hazelnuts (see “[Nut Flours](#)”), for dusting

WHITE CHOCOLATE TRUFFLES

- 1 cup white chocolate chips, plus 1 pound (about $2\frac{2}{3}$ cups) for coating
- $\frac{1}{4}$ cup heavy cream
- $\frac{1}{4}$ teaspoon kosher salt
- Unsweetened shredded coconut, for dusting

Place the 1 cup chocolate chips in a heatproof bowl.

In a small saucepan, bring the cream and salt to a boil. Pour the hot cream over the chips and let sit for 30 seconds. Stir until the chips are completely melted and blended with the cream. This

is the ganache. Refrigerate for at least 4 hours and up to overnight so that the ganache firms up enough to be scooped and formed into truffles.

In a double boiler or in the microwave (see Insider Tip, next page), melt the 1 pound chocolate chips for coating. Line a baking sheet with parchment paper.

This gets messy, but if you want to make truffles the way I do, here it is: Spread the dusting mixture (cocoa, coconut, or nuts) out on a second rimmed baking sheet. Scoop the ganache mixture out using a melon baller and roll into balls. Dip both your hands in the melted chocolate, coating your palms. Roll the truffle between your chocolaty hands to make a thin layer of coating. Then drop the coated truffle into the dusting mixture and shake the pan to roll it around. Leave all the truffles in the dusting mixture until you're done coating, then wash your hands. Transfer the truffles to the parchment-lined baking sheet to set. Let set at room temperature, then store in an airtight container in the refrigerator.

chef it up!

Milk Chocolate Chai Truffles: When the cream comes to a boil, add 2 chai teabags. Let steep for 1 hour until the flavor is strong enough. Discard the teabags. Bring the cream back to a boil for melting the milk chocolate chips.

Strawberry Daiquiri Truffles: Grind 1½ cups freeze-dried strawberries to a powder in a mini food processor or blender. Make the melted chocolate mixture for the White Chocolate Truffles. After you've melted the chocolate, stir in the strawberry powder, 2 tablespoons white rum, and 2 teaspoons lime juice.

INSIDER TIP • CHOCOLATE IN THE MICROWAVE

Melting chocolate in the microwave takes a little fussing because the chocolate doesn't lose its shape as it softens, so you don't have a

visual cue that it's melted. So what you have to do is melt it on high power in short blasts (like about 10 seconds) and try to stir the chocolate after each blast to see if it's soft.

