

CHOCOLATE TRUFFLES



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MAKES APPROX. 50 TRUFFLES

TRUFFLES

200g Heavy cream 36%
40g Acacia honey
225g **GUANAJA 70%**
or 235g **CARAÏBE 66%**
or 250g **EQUATORIALE**
NOIRE 55%
50g Butter
COCOA POWDER

Heat the cream and honey.

Slowly combine the mixture with the chopped chocolate.

Use a spatula to stir the center of the mixture in a circular motion to obtain a shiny, elastic texture. Maintain this texture throughout the mixing process.

As soon as the ganache is at approx. 95-105°F (35-40°C), add the cubed butter. Mix using an immersion blender to make a perfect emulsion.

Pour a thin layer of this ganache into a shallow dish and cover its surface with plastic wrap to help it set.

Leave to set for at least 2 hours, until it has the perfect texture for piping.

As soon as the ganache has the right texture, use a piping bag and a 12mm smooth round nozzle to pipe out truffles onto a tray lined with baking paper. Leave to set at 60-65 (16-18°C) for at least 2 hours. Coat the truffles with dark chocolate tempered at 85-90°F (30-31°C) and immediately roll in **COCOA POWDER**.

Once the **COCOA POWDER** has set on the truffles, sift in a sieve to get rid of any excess.