

Valentine Truffles

Choosing Your Chocolate

As with any recipe, your truffles will only be as good as the ingredients you use. Choose a high-quality bittersweet or semisweet chocolate (70% cocoa). At Cassis we use Cacao Barry a French Chocolate.

Basic Ganache

Ganache is the basic truffle foundation and should be prepared at least three hours in advance.

Ganache is prepared by pouring heated cream over the chocolate pieces and stirring until melted. Cover with plastic wrap and chill in the fridge until firm.

Rolling the Truffle Base

When the ganache is well-chilled and firm, use a teaspoon, mini ice cream scoop or 1-inch melon baller to dig and turn out a sphere of chocolate. Drop onto a parchment-lined baking sheet, dip the scoop in warm water to clean, and repeat.

Dip your rolled truffles in melted semi-sweet chocolate or roll them in powdered ingredients if desired.

Storage and Handling

Prepared truffles need to be stored in an aerated container in the fridge. An airtight container is not recommended as the moisture inside will dampen any dry powdered ingredients and you will need to roll them again!

Truffles should be eaten within a few days, at room temperature preferable.

Ice Wine Truffles

Yield: 20

Ice wine and chocolate are a sweet combination, but you can substitute other liqueurs if you don't happen to have a bottle of ice wine open like cognac or Grand Marnier.

Ingredients:

- 6 oz good quality bitter sweet or semi sweet chocolate
- 1/2 cup whipping cream
- 2 tbsp ice wine
- finely chopped whole almonds (skin on), to taste
- good-quality cocoa powder, for rolling

Directions:

1. Chop the chocolate very finely and transfer to a medium bowl. Boil cream and immediately pour over chopped chocolate. Stir until all chocolate has melted. Stir in ice wine until blended. Cover surface with plastic wrap and freeze until firm, about 2 to 3 hours.
2. Scoop into small balls with melon baller and transfer to a baking sheet. Freeze for 10 minutes. Roll truffles in almonds, then dust with cocoa powder. Yield: 20 servings