



CHOCOLATE TRUFFLES

SHOPPING FOR YOUR CLASS

We use Callebaut Bittersweet Chocolate 55%, Recipe 811 and Cacao Barry Extra Brute Cocoa Powder. If you don't have these, you can substitute another high-quality dark chocolate and Dutch process cocoa powder.

CHOCOLATE TRUFFLES *(makes 40-48 truffles)*

Recipe by LARRY HARRIS

| | | Weight |
|---|---------|--------|
| Ganache | | |
| Bittersweet Chocolate Callets (50-60%) | 1 1/2 c | 270 g |
| Whipping Cream | 3/4 c | 185 g |
| Brown Sugar | 1/4 c | 50 g |
| Liquer (Armagnac, Rum, Grand Marnier, Cognac, etc) (optional) | 3 T | 45 g |
| Unsalted Butter | 2 T | 30 g |
| Hazelnut Praline (optional) | | |
| Water | 2 T | 30 g |
| Sugar | 6 T | 75 g |
| White Corn Syrup | 3 T | 60 g |
| Hazelnuts | 3/4 c | 120 g |
| Salt | 1/4 t | 1 g |
| Baking Soda | 1/4 t | 1.5 g |
| Coatings | | |
| Bittersweet Chocolate Callets (50-60%) | 3 1/3 c | 600 g |
| Cocoa Powder | 1 c | 110 g |

If you don't have chocolate callets, chop the chocolate into 1/4" chunks.

In your class you prepare your truffles in the following order:

- Make the ganache and then let it cool
- Prepare the chocolate for tempering
- Make the hazelnut praline
- Form the truffles
- Prepare the coatings
- Temper the chocolate
- Coat the truffles
- Enjoy the truffles!

Ganache

- In a 1 qt saucepan, heat the cream over a medium heat until it begins to boil, then remove from heat.
- Put the chocolate, brown sugar and butter in a medium bowl. Pour the hot cream over the chocolate, mixing well with a heat-proof spatula or whisk, until well combined and smooth. Mix in the liquor (if using) and mix to combine.
- Cool the ganache to room temperature. To speed up this process you can pour it into a shallow glass or ceramic container and place it in the refrigerator, stirring every 10-15 minutes until firmly set.
- Line a half sheet pan with parchment paper.
- Using a teaspoon, melon baller or small ice cream scoop/portioner, scoop evenly sized pieces of the ganache, and place them on a parchment lined sheet pan.
- With your hands (food gloves are nice for this) gently roll each piece of ganache to form a sphere. Don't overwork, or the ganache will melt.
- Place the formed truffles in your freezer to further set while preparing the coatings.

Hazelnut Praline

- The hazelnut praline should be made while the ganache is cooling.
- Line a half sheet pan with parchment paper, and spray lightly with cooking spray.
- In a 2 qt saucepan, combine the water, sugar, corn syrup, hazelnuts and salt.
- Cook over a medium heat and stir frequently using a heat-resistant spatula. This will ensure the sugar is completely dissolved and no hot spots form. Keep cooking until the mixture is a medium brown – you can use a thermometer to cook to 320°F, this will take about 8-10 minutes.
- Remove the pan from heat, and immediately stir in the baking soda. The mixture will look foamy, then pour onto the prepared pan and spread into an even layer.

- Let this cool to room temperature about 20-30 minutes
- Break up the mixture into smaller chunks, and place in a food processor fitted with the blade. Pulse until the mixture is broken up.
- Place in a shallow dish for coating the truffles.

Chocolate Coating

- Each of the truffles will be coated in tempered chocolate. There are several ways to temper chocolate, but we will be using the seeding method, and using callets is the easiest way to do this. Callets look similar to chocolate chips, except they have nothing added. If you do not have callets, the chocolate needs to be chopped into ¼" pieces.
- Get a bain marie ready for tempering chocolate. You will need a pan with about 1" of water and a metal bowl that can sit over top of the water without touching the water. Slowly heat water to a simmer.
- Measure 2/3 chocolate into the bowl for the bain marie, and the remainder (the seed chocolate) in another bowl. Set the seed chocolate aside.
- Temper the chocolate as follows:
 - Place the bowl with 2/3 of the chocolate over the hot water pot (bain marie), then remove from the heat and let it sit for about 45 minutes, stirring occasionally until fully melted (alternatively you can keep it over the heat, stirring until fully melted – about 6-8 minutes and about 115° F. Don't let it get hotter. Remove from heat when completely melted).
 - Add half of the seed chocolate to the melted chocolate, stirring until fully melted – about 3 minutes.
 - Add the remaining seed chocolate, continue stirring until melted. The chocolate should be around 84° F (milk chocolate 81° F).
 - Place the bowl back on the bain marie for a few seconds, continue to stir and bring the temperature up to 90° F (milk chocolate 86° F). You will want to keep the chocolate around this temperature.
 - Test for temper by smearing some onto a piece of wax or parchment paper and place in refrigerator for 2 minutes. The chocolate is tempered if it is firmly set and glossy, if streaky stir the chocolate more.
 - If the chocolate exceeds 90° F, it will lose its temper, you will need to add more seed chocolate, and then bring back up to 90° F.
 - You will have to keep the chocolate in temper by briefly placing it over the hot water and stirring.

Coating Truffles

- Place cocoa powder in a shallow dish, set next to praline coating.
- Prepare a parchment lined sheet pan for placing your finished truffles.
- Prepare your area so you have your truffles, tempered chocolate, coatings and the lined sheet pan for the finished truffles in order.

- Using either your hand, a fork or a chocolate dipping tool, place a truffle in the tempered chocolate and roll it to fully coat, then remove from the tempered chocolate. If you aren't coating the truffle, simply place on the clean parchment lined baking pan. Otherwise place into the coating (either the cocoa powder or the praline powder). Repeat with the remaining truffles. When you have 4-6 truffles in a coating, shake the bowl slightly to fully coat and then remove the truffles to the clean parchment lined baking pan.
- When all the truffles are complete, let them set completely. If the chocolate is tempered correctly they will harden in a few minutes.
- Store in your refrigerator, then bring to room temperature for enjoying!

EQUIPMENT

Digital weighing scale

Digital thermometer

1 qt and 2 qt saucepans

Bowl(s)

Pan and bowl to use as a bain marie

Heat resistant Spatula(s)

2-3 shallow dishes

3 half sheet pans lined with parchment paper

Teaspoon, melon baller or small ice cream scoop/disher

Forks or dipping tool