

Cocoa Dusted Chocolate Truffles

Courtesy of The French Gourmet

Makes 20 Large or 30 Medium Truffles



THE FRENCH GOURMET
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1 cup heavy cream

10 ounces bittersweet chocolate, chopped into small, easily meltable pieces

3 tablespoons unsalted butter, cut into small chunks

3 tablespoons brandy or other liqueur of your choice

Cocoa powder, for dusting

Optional - Finely chopped pistachios, to decorate

1. Pour the cream into a saucepan. Bring to boil over medium heat. Remove from heat and add the chocolate, all at once. Stir gently until melted. Stir in butter until melted, then stir in the brandy. Strain into bowl and cool to room temperature. Cover the mixture with plastic wrap and chill for 4 hours or overnight.
2. Line a baking sheet with baking parchment. Using a mini ice cream scoop, melon baller, or tablespoon, scoop up the mixture into 20 large balls or 30 medium balls and place on the parchment-lined baking sheet. Dipping the scoop into cold water from time to time will prevent the mixture from sticking.
3. If dusting with cocoa powder, sift a thick layer of cocoa onto a dish or pie plate. Roll the truffles in the cocoa, rounding them between the palms of your hands. (Be sure to dust your hands with cocoa to prevent the truffles from sticking to you.) It's not necessary the truffles be perfectly round.
4. Another option is to roll the truffles in very finely chopped pistachios. Chill on the paper-lined baking sheet until firm.
5. Keep refrigerated for up to 10 days or freeze for up to 2 months.