



Dark Chocolate Truffles
Exec. Pastry Chef David Ramirez
Rosen Shingle Creek

Ingredients:

- **1 ¼ cup** 64% dark chocolate, chopped
- **1 cup** heavy cream
- **1 tablespoon plus 1 teaspoon** light corn syrup
- **2 tablespoons** butter (not margarine or butter substitute, or flavor and texture will change)

Instructions:

Bring heavy cream and corn syrup to a boil.

Place chopped dark chocolate in a separate mixing bowl. Once heavy cream and corn syrup are brought to a boil, pour mixture over the chopped dark chocolate and let stand for two minutes. Then stir in with a whisk to blend.

After mixture cools down to 95 degrees F., add butter in with hand emulsion blender until butter is blended throughout. Place truffle mixture in container and refrigerate until needed.

When needed:

Remove from refrigerator at least 2 hours prior to using.

Use a melon baller or small scoop or spoon to form truffle balls. Yield of product will be determined but what size scoop you use.

Wearing plastic gloves, roll truffles into appropriate shape and size.

Then roll them into desired coatings -- crushed candy cane, cocoa powder, etc. Let your imagination soar!