



Homemade Chocolate Ganache Truffles

Makes 10

INGREDIENTS

- 125ml Thickened Cream
- 230gm Good Quality Dark Chocolate - roughly chop.
- 5ml Vanilla Essence
- As Required - Icing Sugar
- As Required - Baking Paper
- 15gm Dutch Cocoa Powder - finely sieve.

METHOD

1. Over a low heat, in a saucepan, add the cream. Bring it to a gentle simmer, then remove the saucepan from the heat and set it to one side.
2. In a mixing bowl, add the dark chocolate and vanilla essence. Pour over the hot cream and gently stir until the chocolate has completely melted, the ingredients have combined and the mixture has a smooth consistency. Allow the ganache to cool to room temperature, then cover with cling wrap and refrigerate for 1 hour or until the ganache has firmed up, but is still pliable.
3. Using a tablespoon, scoop out a truffle sized portion of the ganache and using clean hands, that are lightly dusted with icing sugar, roll it into a ball. Place the truffle onto a tray covered with a clean sheet of baking paper. Repeat the process with the remaining ganache.
4. In a mixing bowl, add the Dutch cocoa powder. Roll each truffle in the cocoa powder until it is evenly coated, then remove from the bowl and gently shake off any excess cocoa powder.
5. Line the base of a clean, dry, shallow baking tray with baking paper. Gently place the truffles onto the baking tray, making sure they don't touch each other. Lay another sheet of baking paper on top of the truffles. Cover securely with cling wrap. If possible it is best to store the truffles in a dark, cool dry location until required, rather than a refrigerator. If they need to be stored in a refrigerator, remove the truffles 30 minutes before they are going to be served, to allow them to warm to room temperature (they will taste much better!).
6. If whilst being stored the truffles blemish, re-roll them in cocoa powder by repeating step 4 of the method.

TO SERVE

Using clean hands, arrange the truffles on a board or platter before serving, allowing 1-2 per person.