



Kitchen Cheat Sheet: Dark Chocolate Truffles

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Tips and Extras

- **The ganache is grainy** - It's likely that the chocolate didn't melt all the way and small, hard pieces are causing the problem. Make sure the cream is hot enough next time. What you can do - put the whole mixture over a bowl of very hot water or double boiler and stir until smooth.
- **The chocolate won't melt** - This can happen with less expensive chocolate or if the chunks of chocolate are too big. Chop it into small pieces Before adding to the hot cream.
- **The chocolate is clumping up and is grainy** - This usually only happens if you're trying to melt the chocolate by itself and once it does you have to throw it out and start over. It's from either too high of a heat or water getting into the chocolate as it's melting.
- **The chocolate looks weird and it looks like it's separating** - The cream was too hot. It's a loss - you'll need to start over.
- **The toppings aren't sticking** - Roll the truffles between your hands to warm them up a little and try again.
- Get the best chocolate you can. Some brands to look for are Valhrona, Scharffen Berger, or Callebaut. They are more expensive than Nestle or Hershey but the difference in flavor is massive.
- Try to use a chocolate with at least 60% cocoa solids.
- BUT don't let the lack of high end chocolate stop you. If you can't afford the premium brands go for what you can afford and have access to. I've used regular chocolate chips at times. Let's face it, it's chocolate. How bad can it be?
- When you're stirring the chocolate into the cream be careful not to stir air into the mixture. Too much air will make it fluffy instead of the rich, creamy texture you're looking for.
- If you happen to have some left (yeah right) you can melt them down and use them as a glaze for Boston cream poke cake, or cupcakes, or even ice cream!

Storage

Truffles can be stored easily in the freezer or refrigerator in an airtight container. Add chocolate truffles to an airtight plastic container with waxed paper or parchment paper between the layers. You can refrigerate them for at least two weeks or freeze them for several months.

Make sure the refrigerator is odor free, though. Truffles pick up weird flavors really fast.

Variations

- Use milk chocolate in place of bittersweet.
- Add a tablespoon of Liqueur to the melted chocolate and cream mixture (ganache).
- Add a 1/2 teaspoon of flavoring.
- Roll finely chopped candy canes in with the ganache.
- Roll finely chopped Heath Bars in with the ganache.
- Roll the truffles in ground pecans or macadamia nuts.
- Roll the truffles in finely chopped candy canes or hard candies.

FAQs

What is a chocolate truffle?

A chocolate truffle is a homemade candy that is soft and rich. Usually the center is made of ganache (a combination of melted chocolate and cream) and then rolled in cocoa or dipped in more chocolate.

How long do homemade truffles last?

2 or 3 days at room temperature unless it's July in Texas. You can also refrigerate them or freeze them. Check the storage tips above.

How do you keep truffles from melting?

Truffles melt easily and can really get messy when you're working with them. Wearing gloves can help. I plunge my hands into ice water, dry them, then work as long as they're cold before repeating the process!