

Melt-in-Your-Mouth

CHOCOLATE TRUFFLES

Ingredients:

1 lb quality milk chocolate	1 tsp vanilla
1/2 lb quality semi-sweet chocolate	1/4 tsp salt
3/4 cup heavy whipping cream	

Directions:

1. Add vanilla, salt and whipping cream to a large bowl. Beat until cream is whipped into the soft peak stage.
2. Coarsely chop 1/2 lb milk chocolate and 1/4 lb semi-sweet chocolate.
3. **Set up a double boiler** for melting the chocolate.
 - If you don't have a double boiler you can use a glass bowl resting on top of a large pot on the stove. Fill the pot partially with water, and rest the glass bowl on top. (*Be sure the bottom of the glass bowl is not touching the water in the base pot*).
4. Add the chopped chocolate to the glass bowl and use low heat to slowly melt the chocolate. Be careful to not let the chocolate get too hot or burn, and stir often. Avoid getting any water in the chocolate bowl.
5. Once the chocolate is melted, remove the glass bowl from heat and let cool for a few minutes.
6. After the melted chocolate has cooled some, gently fold in the whipped cream.
7. Cover the bowl with plastic wrap and place in the refrigerator to set. Filling should be solid enough to roll into balls and hold its shape. It will take about 2 hours in the fridge.
8. Line a large cookie sheet with wax or parchment paper.
9. **Shape the chocolate.** Scoop a heaping teaspoon of filling and gently roll it into a ball shape. (The shape won't be perfect, and it doesn't need to be.) Work quickly and touch the filling as little as possible--it will start melting from the heat of your fingers. Place the balls onto the prepared cookie sheet, and refrigerate for at least one hour.
10. **Prepare the coating chocolate.**
 - Grate about 2oz of the milk chocolate (I used a cheese grater) and set aside.
 - Coarsely chop the remaining milk chocolate and 1/4 lb semi-sweet chocolate.
 - Repeat the double boiler steps from the filling preparation and melt the coating chocolate.
11. Let the melted chocolate cool slightly.
12. Pour half of the melted chocolate onto a smooth, clean surface. (ex: a granite countertop or a flat cookie sheet)
13. Use a metal spatula to spread the melted chocolate back and forth on the work surface. Sprinkle on some grated chocolate to temper it and move the chocolate around until the grated chocolate is melted in.
14. Once the chocolate is cooled to room temperature, drop a filling ball into the coating chocolate and roll around to coat as quickly as possible. Touch it as little as possible in this step as well. Set back onto the tray lined with wax or parchment paper. Top with sprinkles if desired.
15. Repeat until all chocolate balls are coated.
16. Place the tray of finished truffles in a cool, dry place to harden. *Don't put them in the refrigerator because the moisture in the fridge will cause a white cast on the outer coating.
17. **Enjoy!**