



CHOCOLATE TRUFFLES

By  LAUGHING GULL
Chocolates

KITCHEN TOOLS

SAUCE PAN

SPATULA

SPOON

METAL OR GLASS BOWL

INGREDIENTS:

FILLING

CREAM 1/3 CUP

CHOCOLATE 1 CUP

COATING

COCOA POWDER

PEPPERMINT

PRAILINES

NUTS

**OPTIONAL:

FLAVORING OF YOUR CHOICE

RASPBERRY JAM OR COFFEE

1. Pour chocolate into bowl.
2. Pour cream and any flavoring in sauce pan. Heat until simmering, not quite boiling, and flavor is infused.
3. Add hot cream to bowl of chocolate, straining if necessary. Allow cream to melt chocolate; stir until smooth.
4. Cool in refrigerator or freezer until firm.
5. Scoop out small spoonfuls of ganache and roll to make the shape desired. Add in the topping.