

Jamaican Rum Truffles

*Omit the rum for the teetotallers among you or ramp up the rum to three tablespoons for really good rum flavour.
These truffles freeze very well.*

250 ml (1 cup) whipping_cream

**100 g (1/2 cup) milk chocolate,
finely chopped**

**200 g (1 cup) dark chocolate,
finely chopped**

**25 g (1 3/4 tbsp) unsalted
butter, diced**

2-3 tbsp dark rum (to taste)

**5 tbsp dutched cocoa or natural
cocoa, for dusting**

Put the chopped milk chocolate and dark chocolate in a medium heat-proof bowl. Set aside.

Heat the cream in a small pan, removing it from the heat just before it comes to boil. The cream should be steaming hot, not boiling.

Pour the hot cream over the chopped chocolate. Stir well until melted and smooth. Add the butter and enough rum to taste and mix well. This mixture is called a ganache.

Pour mixture into a shallow bowl or pan. Cool to room temperature, cover with plastic wrap, then allow to sit, preferably overnight, until firm enough to roll (or refrigerate ganache until firm, about 4 hours).

Line a large tray with parchment paper. Sift half of the cocoa powder onto each of two large plates. One will be to dust your hands and the other to coat the truffles.

Use a teaspoon or melon baller to scoop up walnut-sized pieces (about 15g 1/2 oz) of the chocolate mixture. Press the palms of your hands into one of the cocoa powder plates to lightly coat and roll the truffle pieces quickly into a ball. Don't roll the chocolate in your hands for too long or it will begin to melt. Press your hands in cocoa when needed.

Roll the truffle around in the cocoa powder on the other plate to lightly coat and place on the tray. Repeat until all of the mixture is used up. This should yield about 40 truffles in total.

It is best to wash your hands a few times throughout the process, but be sure to rinse them in cold water before drying so that they are nice and cold to avoid melting the truffles.

Store truffles in the refrigerator in an air-tight plastic container or bag for 1 week or freeze, triple wrapped, in freezer bags for 1-2 months.