



*knipschildt chocolatier*TM

ARTISAN CHOCOLATES

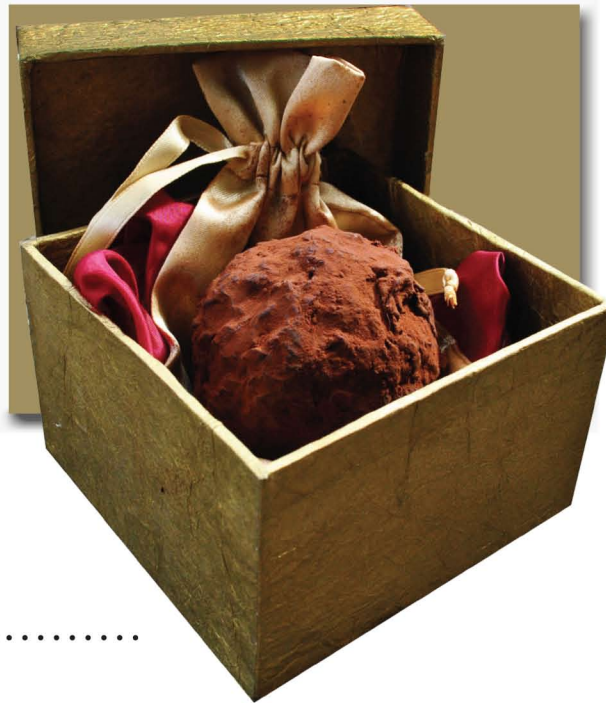
La Madeline au Truffe

What goes into the most expensive truffle in the world

About two years ago, Fritz Knipschildt, Maitre Chocolatier of Knipschildt Chocolatier created this 42 gram (1.5 ounce) confection. This sweet indulgence is hand-crafted using a dark chocolate, classic ganache and a French Perigord truffle. The ganache is made using 71% single Ecuadorian dark chocolate mixed with fresh cream that has been infused for 24 hours with the flavor of vanilla pods and pure Italian truffle oil. The ganache is then shaped around the French Perigord truffle (the truffle alone costs up to \$1,000 per pound/454 grams), then dipped in 71% single bean Ecuadorian chocolate and rolled in cocoa powder.

Watch how Fritz makes La Madeline at:

<http://video.forbes.com/fvn/lifestyle/er/madeline081408>



What really makes the Madeline truffle so exquisite is the time and energy that goes into it. The ganache, for example, must be whipped repeatedly to make it as soft and silky as possible, then it must be chilled so that it is easier to work with. It's a long and painstaking process, and when you realize how much work has gone into it, you realize that it is worth every penny. These special truffles are at least 2 inches in diameter and each is individually wrapped in a gold bag.
