



YORK COCOA HOUSE

CREATE YOUR OWN
CHOCOLATE TRUFFLES

CHOCOLATE TRUFFLES

The following recipe will make
about 20 chocolates.

My journey into chocolate making started at home one Christmas. Wanting to share, heartfelt, personal gifts with my family and friends, I turned to my favourite recipe books for inspiration. This chocolate truffle recipe is where it all began, with each new batch I kept getting inspired to create new recipes, combinations and my imagination went into over-drive. Many hours later every surface was covered in trays with balls of freshly piped ganache waiting to be dipped of freshly made chocolates newly decorated.

This is the recipe from which all our chocolate truffles today at the York Cocoa House come from, it is the recipe we share to our workshop participants, and I hope, it will be one you can use effectively to create your own chocolate truffles superbly at home.

To adapt this recipe to create flavours of your own choice you can add dry ingredients into the cream to flavour or remove some of the cream from the recipe and substitute with your own ingredient preferences, jams, liquers, spices and juices make great additions.

Best of luck, enjoy your chocolate making adventure



Ingredients

200g of milk chocolate (*chopped finely and evenly*)

100ml of Double Cream

25g of Butter

Equipment

Have the following items to hand, clean and completely dry

Plastic bowl

Wooden spoon or plastic spatula

Baking tray with baking or plastic sheets (*punched pockets are perfect!*)

Method

1. Place the chopped chocolate in a bowl and set aside.
2. Put the cream and flavouring (if using) in a small saucepan. Heat the mixture slowly, stirring it so it doesn't stick to the bottom. To make your chocolates last longer add a teaspoon of liquid glucose, golden syrup or honey. This will affect the taste of the chocolates, so don't worry if you don't want to use any of those ingredients, just make sure you eat the chocolates within a few days! Once the cream comes to a rolling boil, pour it directly over the chocolate, add the butter onto the top, then push all the pieces down under the hot cream. Set aside for a couple of minutes before stirring.
3. Stir the hot cream and chocolate mixture together until all the chocolate is melted and the ingredients are well combined. Set aside until it starts to set.
4. Cover a clean baking tray with baking paper or a sheet of plastic.
5. Spoon out the mixture into roughly equal sized balls; don't worry if they don't look perfect. If the mixture is a bit soft or sticky, place it in the fridge until it's a bit firmer.
6. Allow to set for an hour and roll each lump in your hands to form a small ball – if the mixture is still a bit sticky or soft, dust your hands in cocoa powder while handling them.
7. Ideally, leave your chocolates overnight to set – make sure you cover them, put them somewhere and cool, and don't let them go missing before you finish them!
8. Your truffles will be delicious as they are, or you could roll them in cocoa powder, crushed biscuits or nuts. You can even dip them in tempered chocolate to form a delicious crisp shell.
9. Leave your chocolates somewhere cool to set, then after 10 minutes you can start to show them off and enjoy them! They are best eaten directly, but will last up to two weeks if necessary.

Chocolate creation, chocolate tasting and chocolate enjoyment!



CHOCOLATE TEMPERING

Once you have the chocolate centres for your truffles, you can roll them in anything you want! For a simple covering, crush biscuits or nuts to roll them in. To get a crisp crunchy shell, you will need to prepare your chocolate so that it is the right consistency to work with, and looks glossy and silky. This process is called tempering.

Ingredients Method

200g of milk chocolate (*chopped finely and evenly*)

Equipment

Have the following items to hand, clean and completely dry

Plastic bowl

Wooden spoon or plastic spatula

Baking tray with baking or plastic sheets (*punched pockets are perfect!*)

A hair dryer

1. Place the chocolate in a plastic bowl.
2. Put the hair dryer on a gentle setting and aim it towards the chocolate, keeping it about 10cm from the surface of the chocolate.
3. Keep doing this until the top layer of chocolate is entirely melted and then begin to stir the chocolate while still using the hair dryer.
4. By applying this method, we are gently taking the chocolate to a liquid state – it is very important not to apply too much heat to the chocolate, or the cocoa butter crystals will become too hot and break up, and you would have to add more crystals into the chocolate to bring the temperature down.
5. When 2/3 of the chocolate is melted, turn off the hair dryer and stir until the rest of the lumps are mixed into the chocolate. If you have some big lumps remaining, gently turn the heat back on and stir until the chocolate is thick and glossy. You can continue to add heat while you are working with the chocolate and melt any pieces that solidify.
6. When the chocolate is properly tempered, it should be thick enough to leave a trail in the bowl from the spoon. Another good test is to dip a knife into the chocolate, set it aside for 5 minutes, then it should have dried silky, and a solid colour. If the mixture sets before 5 minutes, make it slightly warmer, and if it takes more than 5 minutes to set, add some more finely chopped chocolate and stir it in.
7. Using clean, dry hands, pick up the truffle centre that you wish to apply a tempered shell to. Dip the truffle centre into the bowl of tempered chocolate, tap off any excess, and place it onto the sheet of baking paper.
8. Decorate your truffles to make them look however you like – you could add chocolate curls, sprinkles, fruit or pretty pink hearts to make each one different or personalise them for the occasion. You will need to do this before the outer shell has set – maybe you could ask someone to help you with this stage!
9. Leave your chocolates somewhere cool to set, then after 10 minutes you can start to show them off and enjoy them! They are best eaten directly, but will last up to two weeks if necessary.

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