



Homemade Truffles

Grocer's Daughter

November 19, 2020

There is a special joy in creating rustic chocolate truffles at home to share with your loved ones, or sneak after the kids go to bed. The simplest truffles to make at home are rolled chocolate ganache, a silky smooth mixture of chocolate and cream. We recommend the pour over method of making ganache at home as it's a simple, fast method. These truffles are made with just a few ingredients, so the end product relies heavily on the quality of the ingredients you use. We recommend buying local, grass-fed heavy cream and using the best chocolate you can get your hands on.

INGREDIENTS

Chocolate - we use our 70% Esmeraldas discs

Heavy cream

Sugar

Cocoa powder, nuts, crushed candy, etc. for rolling

Spices, herbs, etc to flavor the ganache (optional)

PREPARATION

The ganache is made with a two to one ratio of chocolate to cream, sweetened with sugar to taste. For example, you could use 1,000 grams of chocolate and 500 grams of cream. The sugar is not required, but it will bring in a little extra sweetness to the truffles. Try using 100g of sugar with the above amounts. Heat the cream and sugar until it comes to a simmer and the sugar has dissolved. Want to flavor your truffles with spices, tea or fresh herbs? Simmer 1 TBSP of tea, spices or herbs with cream. Taste for strength. In a heatproof bowl, pour the cream over the chocolate and let it stand for about 30 seconds...

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PREPARATION

Whisk the mixture until the cream and chocolate fully emulsify and it is shiny and smooth. If you'd like to add a spirit or brandy like Cherry Port, Peppermint Brandy or Rum, add 2 TBSPs to the mixture at this stage and stir until blended. Let the ganache stand to set until it is firm enough to roll into balls. We usually leave it overnight. Scoop teaspoon sized balls from the bowl and toss truffles in cocoa powder, crushed peppermint candy or nuts, or any other toppings you like. We hope you'll take the time to make your very own ganache truffles at home. These would make an excellent dessert for a simplified holiday meal or a sweet gift to drop off for your loved ones as you gather less this holiday season.

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