



## Homemade Chocolate Truffles

### Overview

Difficulty: Easy

Servings: 4

Preparation Time: 30 mins

Cooking Time: 120 mins

## Ingredients

10ml Liqueur of Choice

200ml Whipping Cream (35% Fat)

200g Cocoa Powder (Unsweetened)

400g Chocolate Coins (70% Cocoa)

## Methods

### Step 1

Place a mixing bowl over a simmering pot of water.



## Step 2

Add the chocolate coins into the bain-marie. Melt the chocolate coins by stirring slowly using a silicone spatula.

*Tip: Avoid overheating the chocolate to prevent fat content from breaking up, resulting in split ganache.*



## Step 3

Heat whipping cream in a pan. Stir the cream occasionally to ensure even heating.



## Step 4

Pour the warm cream into the melted chocolate and blend evenly using a hand blender. (If using liqueur, add in at this step.)



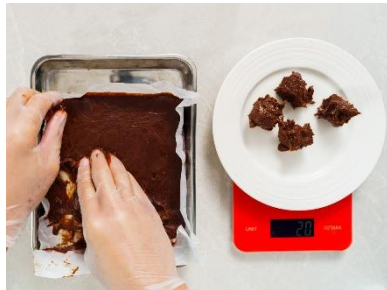
### Step 5

Line a tray with baking paper, and pour the chocolate ganache into the tray. Smoothen the surface using a silicone spatula. Set in the chiller for about 2 hours.



### Step 6

Portion the chocolate into your desired size, or about 20g each.



### Step 7

Roll the portioned chocolate into balls.



### Step 8

Place the chocolate balls into a ball of cocoa powder to coat them.



### Step 9

Dust off excess powder, and enjoy.

