

Chocolate Truffles

Chop finely: 1 lb. good-quality semisweet chocolate

Heat gently in saucepan until bubbles form around the edge of the pan:

¾ C heavy cream

Remove from heat. Add the chocolate and stir with a whisk until the chocolate is melted.

Stir in:

1 tsp vanilla

3 tbsp orange liqueur

3 tbsp Amaretto

Let cool about five minutes.

Gradually whisk in: 5 tbsp unsalted butter (room temperature)

(An immersible blender is great for this task.)

Refrigerate, covered, until firm. Use a small scoop (with release mechanism) to scoop into balls. Roll balls lightly in cocoa or chopped toasted pecans.

Notes

Every good chocolate has its own unique taste. You may want to experiment to find your favorite.

This recipe was developed for Peter's semisweet. You may need to adjust the amount of cream in the basic recipe for different chocolates, so that the ganache is not too stiff or too soft. If I use a Callebaut semisweet, I increase the cream to 1 cup.

Truffles will keep in the freezer, tightly covered, for months. Whether they've been in the refrigerator or freezer, you will enjoy the best flavor if you bring your truffles to room temperature before eating.

Bonus Recipe: Chocolate Sauce

Place in an 8-cup glass measuring cup (or microwaveable bowl):

4 oz. good-quality semisweet chocolate, cut into 1 ½ inch pieces*

¼ c. strong coffee

2 tbsp. unsalted butter

2 tbsp. heavy cream (or milk)

2 tbsp. dark rum

Cover tightly with plastic wrap. Microwave at 100% about five minutes (note: you may want to cook it less than that if you have a new, powerful microwave – you can always cook it a little longer, but it's awful if it burns).

Remove from oven. Uncover and whisk until smooth. Serve warm or at room temperature.

Keeps well in the refrigerator, in a tightly covered glass jar. Reheat for 1 minute, uncovered, at 100%; stir and serve.

*Use the best chocolate you can get your hands on! I like Peter's (made by Nestle), Valrhona, or Scharfenberger, but you'll want to experiment to determine your own favorite.