

## **The Perfect Chocolate Truffle**

by: Lily Y.

Be sure to watch the videos before trying out this recipe.

### **Tools**

kitchen scale  
stick blender (hand blender/ immersion blender)  
tall container  
tray  
plastic wrap  
round piping tip (size 8)  
piping bag  
rubber spatula  
double boiler set up (pot and bowl)  
scissors  
digital thermometer  
spice grinder (optional)  
nitrile gloves

### **Chocolate ganache (makes approx. 45 pieces of truffles)**

#### **Ingredients**

100g 35% fresh whipping cream  
15g honey  
135g 65% dark chocolate  
10g unsalted butter  
25g cognac

1. In a small pot, bring the cream, honey and butter to a simmer.
2. Pour the liquid over the dark chocolate and let it rest for 30sec. Blend with a stick blender as shown in the video until fully emulsified. Make sure the temperature of the ganache stays between 35-40C (95-104F) while blending. If the ganache gets too cold, you can gently warm it with a heat gun or hairdryer.
3. Add the cognac and continue blending with a stick blender until fully emulsified. The ganache should be shiny and slightly "elastic" at the end.
4. Pour the ganache into a clean tray, cover it with a plastic wrap and let it solidify in the fridge for one hour until the middle is slightly set and the edges are set firm.
5. Transfer the ganache to a piping bag with a round piping tip and pipe the ganache into balls. If the ganache is too liquid to pipe into a ball shape, let it solidify further in the fridge.
6. Cover the piped ganache with plastic wrap and allow it to crystallize at 4-18C (39-64F) for 12 hours.
7. If the ganache was crystallizing in the fridge, let it sit on the counter and come back to 18C (64F) before coating it.

### **Coating with cocoa powder (beginner-friendly version)**

#### **Ingredients**

cocoa powder 100g

1. Prepare a tray with sifted cocoa powder.
2. Shape the ganache with your hands and drop it in the cocoa powder, roll it gently by moving the tray and remove the truffle by hand when it's completely covered in cocoa powder.

**Coating with chocolate** (will prevent the ganache from bleeding through, more aesthetically pleasing)

**Ingredients**

65% dark chocolate 50g  
cocoa powder 100g

1. Melt the dark chocolate over a water bath as shown in the video. Make sure the temperature of the chocolate doesn't exceed 34C (93F).
2. Rub a thick layer of chocolate on your palm and roll a ball of ganache with your palm until it's coated in chocolate. Finally roll it in the cocoa powder by moving the tray. Remove the truffle by hand when it's completely covered in cocoa powder.

**Coating with hazelnut powder**

**Ingredients**

roasted hazelnuts 50g  
cocoa powder 100g

1. If using raw hazelnut, toast the hazelnut in a preheated oven at 170C (338F) for 7 mins. Remove from oven and cool completely.
2. Grind the hazelnut in the spice grinder until powdery. Or crush the hazelnut in a ziplock bag with a rolling pin.
3. Coat the ganache in the hazelnut powder then cocoa powder. Remove the truffle by hand when it's completely covered in cocoa powder.

**Storage**

These truffles are best stored in an airtight container in the fridge.

**If you have questions, feel free to comment below, and be sure to subscribe to my channel for more pastry videos!**

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