

Chocolate truffle recipe (truffe au chocolat)

Servings Around 20 truffles	Prep time : 15min	Cook time : 0min	Resting time : 2h + a night
--	-----------------------------	----------------------------	---------------------------------------

Ingredients

- **1 + 1/2 cup (250g)** of dark chocolate
- **1/2 cup (100g)** of 30% fat liquid cream
- **1 tbsp (20g)** of butter
- **A pinch** of sea salt
- **Some** sugar-free cocoa powder

Step by Step instructions

Step 1

Melt the chocolate and warm the liquid cream. Mix a little bit the chocolate with a spatula to make it really smooth.

Step 2

Pour the liquid cream in two or three times in your melted chocolate. Stir really quick with your spatula between each add. Continue until you get a bright mix.

Step 3

Then, add your butter and the pinch of salt and stir until everything is combine. Pour now your ganache in a pastry bag and let it cool around two hours until it becomes more thick.

Step 4

Then, pipe some balls of ganache on grease-proof paper and let them cool in the fridge for all night long.

The day after, take back your ganache ball's and roll them in your hands to create a really nice form.

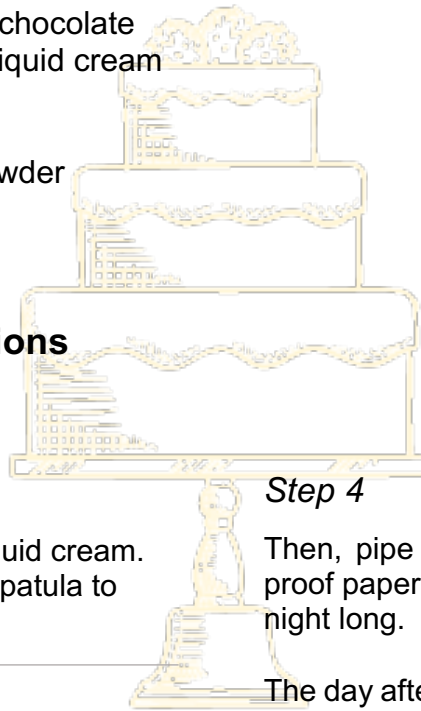
Roll them in the sugar-free cocoa powder to avoid them to stick.

Step 5

They are just ready !

Preservation tips

You can keep them in the fridge in a close box for 8 to 10 days.



French Pastry Secrets
BY CHARLOTTE