



DARK CHOCOLATE BOURBON TRUFFLES *(makes approximately 20 truffles)*

Recipe by KATHRYN JOEL

110 ml (4 oz) whipping cream

250 g (9 oz) dark plain chocolate chips / callets, we use Callebaut

55 g (2 oz) unsalted butter

Optional, 1 tbsp golden syrup, or glucose syrup

2 tbsp bourbon

Pinch of salt

Cocoa powder

- Scald cream (heat just to boiling point).
- Pour the cream over the chocolate and let sit for one minute before stirring to fully melt the chocolate.
- Stir in the butter, salt, syrup and bourbon.
- Use an electric whisk to beat until lightened in colour.
- Pour mixture into a shallow dish and refrigerate for about 10 minutes.
- Use a tablespoon measure to portion, and wearing food gloves roll into rounds. Set aside on a parchment lined sheet pan.
- After portioning, allow the truffles to firm back up in the fridge before coating in either cocoa powder.

EQUIPMENT

Digital scale

Bowls

Measuring spoons

Electric whisk

Sheet pan

Parchment paper