

Blue Talon Bistro's
100 FLAVORS OF CHOCOLATE TRUFFLES©
from Chef David Everett

Ingredients

30 oz. Bittersweet Chocolate
1/4 c Unsalted Butter
1.5 oz. Light Corn Syrup
12 oz. Heavy Whipping Cream
3/4 c Liqueur or Brandy

In a double boiler, melt the butter & chocolate together and mix well. In a separate pan, heat the cream and the corn syrup and then add to the chocolate mixture, mixing well.

Remove from heat and mix the liqueur into the chocolate. Pour the chocolate mixture into a pan and chill in the refrigerator until set. Scoop the chilled chocolate into no more than 1" balls and roll in powdered chocolate, finely chopped nuts, etc.

Remember, you can add almost any flavor you are fond of that goes with chocolate. Long time favorites include dark rum, cognac, Grand Marnier, Chambord, Amaretto di Saronno, etc. There is really no limit to the number of great flavors you can create!

Depending on the size of your truffles, this recipe will yield between 30 - 40 truffles.