



University Square  
4343 Pacific Avenue - Suite B-1  
Stockton, CA 95207  
(209) 952-1966

*Dedicated to helping you create  
loving memories in your kitchen*

STORE HOURS: Monday – Friday: 10:00am – 5:30pm; Saturday 9:30am – 4:30pm  
[www.beyondpotsandpans.com](http://www.beyondpotsandpans.com)

Recipes excerpted from ***Making Artisan Chocolates*** by Andrew Garrison Shotts. Published by Quarry Books, a member of Quayside Publishing Group, Gloucester, MA. Copyright 2007. Reprinted with permission of the publisher. All rights reserved.

### **Truffles – Classic Dark 72 Percent**

Pure dark chocolate centers are a classic truffle flavor. The use of a high-percentage dark chocolate modernizes this recipe. A greater percentage of cocoa bean makes the chocolate flavor darker and more pronounced. Rolling the truffles in cocoa powder further emphasizes the deep richness of the chocolate.

This is not a truffle for the faint of heart. If you prefer a less strong chocolate flavor, you can substitute the 72 percent chocolate with a 61 percent. You can also finish the truffles by rolling them in a mixture of cocoa powder and confectioners' sugar to cut back on the intensity of the chocolate.

#### **EASY – Yield: 30 truffles**

4.25 ounces (119 g) 72 percent extra-bittersweet chocolate, chopped  
4 ounces or 1/2 cup (112 g) heavy cream  
1/2 ounce or 2 teaspoons (14 g) light corn syrup  
1/2 ounce or 1 tablespoon (14 g) salted butter, cubed, soft but not melted

#### **To Finish Truffles:**

9.5 ounces or full 2.25 cups (266 g) cocoa powder  
1 pound (453 g) 61 percent bittersweet chocolate, tempered

1. **To make the ganache:** Place the chopped chocolate in a medium-size bowl. Set aside. Combine the heavy cream and the corn syrup in a small, heavy-bottomed saucepan. Cook over medium-high heat while continually stirring. Once the cream mixture comes to a rolling boil, pour directly over the chocolate and let it sit for 2 minutes. Stir, slowly incorporating all the ingredients, allowing the chocolate to fully melt. Using a candy thermometer placed in the center of the bowl, check the temperature. Once the ganache has reached 95°F (35°C), add the butter and stir well. Let the ganache sit for 45 minutes to an hour, or until it is firm enough to pipe. Line a baking sheet with parchment or waxed paper. Pipe or scoop the ganache as directed on page 83. [Page 83: Scoop or pipe “blobs” of ganache on a baking sheet lined with parchment paper]. Set aside to dry overnight. When ready, roll the ganache into smooth, round balls. Place on parchment paper and set aside.
2. **To finish the truffles:** Place the cocoa powder in a shallow bowl or casserole dish. Dip the truffles in the tempered chocolate one by one. Immediately after dipping, roll each truffle in the cocoa powder until the truffle is fully covered. Let the chocolate fully set before removing the truffles from the cocoa powder.