

Truffles - Basic Truffle (from our Class)

Servings : 1
Categories : Candies

3/4 pound Semi-Sweet Chips (12 oz size per batch), chips or chopped
1/3 cup heavy cream
1 teaspoon extract for flavoring-vanilla/rum/mint/any

This is a basic truffle filling to which you can add your own flavorings or extracts. You may use this to fill the chocolate shells you make using candy molds or roll into balls then into powdered sugar, cocoa, sprinkles or others toppings. The better the chocolate, the better the truffle. (I use Ghirardelli semi sweet chips)

In a medium saucepan over medium heat, combine chocolate and cream. Cook, stirring until chocolate is melted and mixture is smooth. Remove from heat and whisk in flavoring. Pour into a small dish and refrigerate until set but not hard, 1 1/2 to 2 hours (usually less). Use to fill candies or form balls and roll in toppings, such as crushed nuts, cocoa powder/powdered sugar or dip in chocolate.

Used Almond Extract and then rolled in cocoa/powdered sugar mixture. (this powder--not a big hit)

Used Mint Extract and then rolled in Andes Peppermint Crunch Chips (red bag)

From Byerly's used Lorann Oils 1 fluid dram size....1/4 of teaspoon then taste and possible lil more per batch.

Caramel Oil.....rolled in Heath Bits (3 batches and we used 2 bottles of oil in 2014)

Raspberry Oil....chilled the balls and then dipped in melted MILK CHOCOLATE Ghirardelli Chips

Butterscotch Oil...dipped in Milk Chocolate Ghirardelli Chips...used 2 bottles of oil....not sure we could still taste it....

Cherry Oil....we used LESS oil than it called for very potent.....dipped in Milk Chocolate Ghirardelli Chips...

Notes : 1 batch = 31 bite size truffles