

Whiskey Truffles

8.75 oz semisweet chocolate
3.5 oz heavy cream
1.125 oz butter, softened
1.5 oz whiskey

Chop the chocolate into small pieces, heat the heavy cream. As soon as the heavy cream begins to boil, pour it over the chopped chocolate. Cover with foil and let sit for 5 minutes. After 5 minutes uncover the chocolate and cream and whisk to incorporate. If there are still chunks of chocolate you can place the bowl of chocolate and cream over a pan of barely simmering water. Whisk until all the cream is incorporated into the chocolate. Whisk in the softened butter until combined. Whisk in the whiskey until combined. Refrigerate the chocolate mixture until hardened enough to roll into balls. Coat the truffles in your choice of coating, such as tempered chocolate, cocoa powder, chocolate nibs or chopped nuts.

Yield: approx. 40 truffles



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