Chocolate Truffles

While truffles can be made in a wide variety of flavors, simply using top-quality chocolate and fresh cream without any other flavors is perhaps the purest form. Other spices or flavorings may be used in these recipes to create your own variations.

Dark Chocolate Truffles

8 oz (1 cup) Heavy cream
1½ oz (2 tbsp) Light corn syrup
½ oz (1 tbsp) Butter, unsalted, soft
14 oz (2½ cups) Dark chocolate, pistoles or chopped in ½-inch pieces
12 oz (2 cups) Dark chocolate or dark compound coating, chopped in ½-inch pieces, for dipping

Milk or White Chocolate Truffles

4 oz (½ cup) Heavy cream
1½ oz (2 tbsp) Light corn syrup
½ oz (1 tbsp) Butter, unsalted, soft
12 oz (2 cups) Milk or white chocolate, pistoles or chopped in ½-inch pieces
12 oz (2 cups) Milk or white chocolate or white compound coating, chopped in ½-inch pieces, for dipping

1 Line a 9 x 13-inch baking pan with parchment paper.
2 Combine the cream and corn syrup in a 2-quart saucepan and bring to a boil.
3 Remove from the heat. Add the butter and chopped chocolate or pistoles to the cream and stir until smooth and homogeneous.
4 Pour the finished ganache into the baking pan to make a thin layer and cover with plastic wrap. Refrigerate for 1 hour or more until the ganache is firm.
5 Put the ganache in a mixer bowl and mix on medium speed using a paddle attachment for 30 seconds. Or stir vigorously in a mixing bowl by hand, using a spatula.
6 Allow the ganache to rest at room temperature for 5 minutes. Line a sheet pan with parchment paper.
7 Using a #100 scoop or a teaspoon, scoop out balls of ganache and place on the sheet pan at room temperature.
8 When all of the ganache has been scooped, roll each portion by hand into a round ball.
9  Melt and temper the chocolate for dipping. If using compound coating, follow the heating instructions on the package.
10  Dip the ganache centers in the tempered chocolate or compound coating. Garnish as desired.

Keys to Success

- Make sure the ganache has enough time to firm in the refrigerator. An hour is a good guideline, but it is okay to leave it longer, even overnight if desired.
- Resting the ganache after mixing allows it to harden slightly, which makes scooping much easier.
- Dipping the truffles twice creates a thicker chocolate shell, but dipping once provides a faster alternative.
- Basic truffles can be garnished by any method desired, or left ungilded for simple perfection.
Chocolate-Dipped Anything

MAKES ABOUT 25 PIECES

Fresh and dried fruit are both ideal for dipping in chocolate. Fresh fruit should be enjoyed within hours of dipping, while dried fruit will keep for weeks. Pretzels, crackers, and virtually any other dry food may also be dipped in chocolate to create quick, easy confections. Both the weight and volume given for the product for dipping are approximate, and will vary depending on the centers being dipped.

1 Line a sheet pan with parchment paper.
2 Dip the centers partially or completely in the chocolate.
3 Lay the dipped pieces on the sheet pan. Allow the chocolate to set at room temperature.

**Keys to Success**
- The exact measurements of the centers to dip will vary greatly depending on what they are.
- Keep your chocolate in temper while dipping.
- Allowing the chocolate to set at room temperature will result in the best appearance of the chocolate.
- Fresh foods such as fruit should be enjoyed the same day, while dry foods such as pretzels or dried fruit can be stored for weeks at room temperature.

### Products for dipping
- 8 oz (¾ cup) Milk, dark, or white chocolate, melted, tempered, or compound coating, melted

**SKILL LEVEL**

1 lb (2 cups) Products for dipping
Peppermint Bark

Peppermint bark is the perfect homemade chocolate for the holidays. Festive, quick to make, and delicious, it will quickly become part of your holiday tradition. The amount and type of candy on the top may be varied to suit your taste.

**Keys to Success**

- Spread the layer of dark chocolate as soon as possible after the white chocolate has set. This will ensure that the layers stick together.
- Sprinkle the crushed candy on the dark chocolate before the chocolate has even thought about setting so that it adheres.
- The candy cane will get sticky if exposed to moisture, so always store the bark away from humidity.

**Ingredients**

- 8 oz (1½ cups) Candy canes (crushed)
- ¼ tsp Peppermint oil
- 8 oz (¾ cup) Dark chocolate, tempered, or dark compound coating, melted
- 8 oz (¾ cup) White chocolate, tempered, or white compound coating, melted

1. Line a 10 × 15-inch sheet pan with parchment paper.
2. Place the candy canes in a heavy plastic bag. Crush lightly with a rolling pin.
3. Mix the mint oil into the dark chocolate.
4. Pour the white chocolate on the sheet pan. Spread with an offset palette knife to an even thickness. Let set at room temperature.
5. When the white chocolate has set, spread the dark chocolate on top of the white in an even layer. This should be done immediately, or no more than 1 hour after the white chocolate has set.
6. Sprinkle the crushed candy canes uniformly on the surface of the dark chocolate before it sets.
7. Allow to set at room temperature for 1 hour or longer.
8. Break in pieces to serve.
Bark

**MAKES ONE 10 X 15-INCH SHEET**

There is virtually no limit to the combinations of chocolate and toppings that can be used to make bark; if you like it, it goes! Dried fruit and toasted nuts are the most common combinations, but seeds, cereal, and candies are all suitable candidates. Mix and match to make your own signature chocolates.

**SKILL LEVEL**

![Medium](https://via.placeholder.com/15)

1 lb (1½ cups) Milk, dark, or white chocolate, tempered, or compound coating, melted

4 oz (1 cup) Chopped toppings (see Keys to Success)

1. Line a 10 x 15-inch sheet pan with parchment paper.
2. Pour the tempered chocolate or melted coating on the sheet pan. Spread with an offset palette knife to an even thickness.
3. Before the chocolate begins to set, sprinkle the chopped toppings on top of the chocolate.
4. Allow the chocolate to set fully, about 1 hour.
5. Break the bark in random pieces 2 to 3 inches across.

**Keys to Success**

- Be certain that your chocolate is tempered or that your coating is at the right temperature according to the manufacturer’s instructions.
- Tempered chocolate sets quickly, so put the toppings on as soon as the chocolate has been spread to ensure that they adhere properly.
- Suggested toppings: dried apricots and toasted hazelnuts, dried cherries and toasted almonds, coconut and candied pineapple, pretzel pieces and peanuts, chopped crystallized ginger and toasted sesame seeds.