**Sweet Pairings to Brighten Winter Days**

**Decadent Chocolate Truffles**

Chocolate truffles are a type of candy or confection and are not to be confused with a rare type of fungus or mushroom like gourmet food. Sinfully rich, these delicious little morsels melt in your mouth. This recipe makes about 12 truffles. They are easily frozen – for up to 3 months. Otherwise, refrigerate in an airtight container for up to 1 week. Be sure to let them sit at room temperature for about half an hour before serving.

This is a simple recipe to begin. Truffles can be flavoured with liqueurs, fruit and nuts. They can be coated in chocolate too. Explore the possibilities!

**What you need:**

**Tools and Equipment**

* cutting board
* Chef’s knife or Santoku knife
* heat-proof bowl
* spoon for stirring (metal, wood or plastic)
* measuring spoons
* rubber scrapper
* small saucepan
* plastic wrap or beeswax covering
* waxed paper lined baking sheet
* two teaspoons
* small bowls or saucers with desired rolling coating
* small paper liners (optional)
* plastic storage container or cookie tin.

4 oz semi-sweet chocolate, **finely** chopped

5 tbsp whipping cream (35% fat)

2 tbsp unsalted butter

1 ½ tsp vanilla

**For rolling**: cocoa flavoured with cinnamon, coloured sugar crystals, finely chopped nuts

**Method:**

1. Place finely chopped chocolate in heat-proof bowl. Set aside.
2. Measure whipping cream and butter into a small saucepan.
3. Measure vanilla into a small bowl such as a custard cup.
4. Heat the whipping cream and butter over medium heat. The butter should be melted and small bubbles should form around the edge of the pan.
5. Pour the hot mixture over the chocolate and stir until the chocolate is smooth.
6. Stir in the vanilla.
7. Cover and refrigerate until firm – 1 -2 hours.
8. Using teaspoons, drop by rounded teaspoons onto waxed paper lined baking sheet. Freeze for about an hour.
9. Roll in desired coating and place in small paper liners, if using. Store in storage container until ready to serve. (Refrigerator for up to 1 week or freezer for up to 3 months).