

## Hand Rolled Chocolate Truffles

100 grams heavy cream

30 grams corn syrup

210 grams chocolate couverture

5 grams butter

20 grams liqueur

1. Bring the cream and corn syrup to a boil.
2. Pour the boiling liquid over the chocolate. Cover with plastic wrap and let stand for 5 minutes.
3. Stir to form an emulsion.
4. When the mixture reaches 90 degrees F. stir in the butter and liqueur.
5. When the mixture is thick enough to pipe, pipe out small rounds to chocolate about an inch round.
6. Let stand at room temp until a slight skin forms.
7. Hand roll into round balls.
8. Roll the truffles into tempered chocolate, let harden, dip in chocolate a second time and place directly in cocoa powder.