

Chocolate Truffle

Yield: Serves 12

Serving Size: 1oz

Ingredients

Dark Chocolate, chopped	6oz
Heavy Cream	6oz

Method of Preparation

1. Gather all ingredients and equipment
2. Bring heavy cream to a simmer
3. Remove from heat and stir in chopped chocolate until melted
4. Pour into a pan and let cool in the refrigerator for about 15 minutes
5. Spoon out about 1oz of the chilled chocolate mixture
6. Using the palms of your hands, roll into a ball
7. Place into the refrigerator until firm
8. Use or freeze the truffles