

## Lilly Boozie Truffles

### Ingredients:

15 oz Dark Chocolate, chopped into small pieces (*Use the good stuff!! Whatever you do, don't use chips. They were made NOT to melt in your cookies!*)

0.5oz butter, softened

1.5 oz booze of your choice (*Grand Marnier, Chambord, Baileys, Etc.*)

Dark chocolate, tempered, for pre-coating & dipping

Garnish-cocoa powder, crushed nuts, coconut, sprinkles, raspberry powder, etc. you choose!

### Directions:

Pour hot cream mixture over chopped chocolate & let sit for 60 seconds, to allow the chocolate to melt. *Maybe you could do a little dance to pass the time.*

Stir mixture with a whisk or spatula in small, vigorous circles from the center of the bowl outward until it emulsifies. *Don't get crazy, no need for splashing goodness out of the bowl!* Stir the softened butter into the ganache. *Mmm...*

Stream in the booze of your choice, stirring until the ganache comes back together. *(it's going to look like you broke it, but you didn't! keep on stirring!)*

Pour into a shallow dish (pie plate, cake pan, anything short sided and shallow) and let sit at room temp until it sets, (preferably not near a hot oven). *You'll be tempted to rush this and put it in the fridge-do not rush! Your patience will be rewarded with a silky, luxe textured ganache in the end.*

When the ganache has solidified, do a quick stir to bring on the crystallization.

Place the ganache in a piping bag (or big Ziploc!) with a No.4 piping tip (most cake stores will have these on hand) and pipe them onto parchment paper (or wax paper).

How big should they be? Well, that's up to you. Just do a small, quarter size and go from there. You can always make them bigger or smaller!

Let these guys sit and relax for 20 minutes so you can handle them.

Roll these guys into little balls with your hands, then just do a quick dip in the chocolate pool, just to give them a thin coating. Continue with this until they are all done!

Using a fork or a round chocolate fork, dip the truffles in the tempered chocolate again. Let the excess drain off slightly and toss immediately in the garnish of your choice.

Keep on truckin' until there are no balls left and ta da!, you've made yourself some delicious truffles!

### **Temper? How do I temper chocolate?**

There are several ways to temper chocolate and this method is known as seeding. It is very simple and it is very easy to do at home! Start with chopping your chocolate chunk into smaller pieces. Small pieces of chocolate melt more easily than large pieces and make tempering much easier. Larger quantities of chocolate are easier to temper than smaller ones, so I recommend working with at least a pound of chocolate to make your life easier (you can always let the extra set and re-melt it later as needed), especially if you've never done this before. Besides, there is no such thing as too much chocolate, right?!

Remove 25-30% of your chocolate and set it aside in a small bowl. This is known as the seed and you will use it later. Put the rest of your chocolate in a microwave-safe bowl and cook on high heat in 30 second intervals until the chocolate starts to melt.

*You can also melt chocolate over a waterbath if you prefer. Just keep in mind that a small amount of water can cause your chocolate to seize so make sure your heat isn't up to high on the stove to create billowing clouds of steam & condensation!*

Once it starts to melt, heat the chocolate in 10-20 second intervals, stirring in between, until it has fully melted. *Dark chocolate needs to reach a temperature of between 114-120F.*

Check the temperature of your chocolate to see where it is at.

Now that the chocolate has been melted, it must be cooled so that all those crystals you just broke up can find their mates and come back together to form yummy, shiny, snappy chocolate! With the seeding method, this is done by adding in the unmelted chocolate that we set aside at the beginning of the process. Add in the seed (25-30% of the initial weight of the chocolate) and stir with a spatula. The pieces of chocolate will start to melt and, after a few minutes of stirring, should have almost (but not quite) melted completely.

Check the temperature of your chocolate after a few minutes. Dark chocolate needs to be between 88-91F. This temperature is known as the "working temperature" and your chocolate should be tempered at this point. To test it, dip a spoon into the chocolate. Set it aside and allow it to set up. It should set in about 2 minutes and should be glossy, not streaked, if it has been tempered properly. The longer it sits, the firmer it will become. Your tempered chocolate is ready to use for dipping or enrobing. The working temperature should be maintained as long as you work with the chocolate, so it should be occasionally warmed in the microwave or you can use a heating pad with a towel on top of it!

Now, go forth and make truffles!!