

Dark chocolate truffles, graham cracker

Recipe for 4



Description

Dark chocolate truffles wrapped in a layer of graham cracker.

Note

The conservation of most chocolates should be in a dry environment and not exceeding 15°C / 59°F. Ideally, when handling chocolate, use plastic gloves to avoid leaving marks of your fingerprints. The reason is that your body gives off a heat of around 27°C, so without any difficulty you will mark the chocolate. You can find rhodoïd sheets in any art stores.

Ingredients

The Truffles sticks

- 230 Ml 35% cooking cream
- 25 Gr Corn syrup
- 185 Gr Dark chocolate
- 45 Gr Butter
- 200 Gr Dark chocolate
- 125 Gr Cocoa powder

Preparation

- Preparation time **60 mins**

The Truffles

In a saucepan, bring the cream and corn syrup to the boil, then pour over the chocolate, stirring slowly with a spatula. Add the butter and melt well, then set aside in the fridge. When the ganache has cooled, use a pastry bag to pipe the desired diameter onto a baking sheet. Use a knife to cut out pieces about 2 cm long. Place in the freezer for approximately two hours. Melt the chocolate over a bain-marie, keeping the temperature very low. Using your fingers, dip the ganache sticks into the tempered chocolate, then run the pieces through your hands to remove any excess. To finish, toss the chocolate sticks into a tray of powdered graham cracker, roll in the cracker and store in an airtight tin.

Bon appétit!