

THYME TRUFFLES

Who says the Swiss have a monopoly on truffles? With our recipe, you can be your own budgeted gourmet chocolatier in a few short hours. Our savory truffles add an interesting and affordable element to your dessert. Use any ground herb or spice that strikes your fancy or leave out them out for a traditional truffle. Remember, the quality of the truffle is all about the quality of the chocolate. They also make a great holiday gift!



Servings: makes 20 truffles
Prep Time: 20 minutes
Inactive Prep Time: 1 hour
Cooking Time: 5 minutes
Cost: \$6.25

Ingredients

8 oz. bittersweet chocolate
4 oz. (½ cup) cream
½ teaspoon ground thyme

Equipment

Small saucepan
Melon baller
Parchment paper
Whisk

Directions

1. In a small saucepan, bring the cream to a boil over medium heat, adding the ground thyme in as it warms up. Add the chocolate to the saucepan and mix until blended and smooth.
The chocolate should take on a shiny, smooth consistency.
2. Allow it to cool in the fridge for 10 minutes, then remove and whisk vigorously with a wire whisk for 1 full minute. Cover and chill for 1 hour.
3. After the chocolate has cooled, scoop out with a small melon baller onto parchment paper.
Roll the chocolate into balls.
Be sure to have a cup of hot water on hand for dipping the scooper; this will make it easier for the chocolate to slide off.
4. When you are ready to serve, have a bowl with cocoa powder on hand nearby.
Roll the truffles gently between your palms to attain a rounder shape; then cover them with cocoa powder and place on a plate.
Fresh truffles can be kept in the fridge for two weeks.