



## DuBois Granite & Quartz

205 Beaver Drive, DuBois PA | (814) 378-2750

[www.DuBoisGranite.com](http://www.DuBoisGranite.com)

**CUSTOM FABRICATED STONE COUNTERTOPS ALL RESIDENTIAL & COMMERCIAL NEEDS**

### Chocolate Truffles

(Originally Aired on WTAJ's **Studio 814** on 2/8/24)

#### GANACHE

2 cups (12 ounces) semi-sweet chocolate chips

½ cup heavy cream warmed

2 tablespoons corn syrup

½ teaspoon vanilla extract or flavored liqueurs of your choice

Pinch salt

1 ½ tablespoons unsalted butter, cut into pieces and softened

#### COATING

Cocoa powder

Confectioners' sugar

Flake coconut

Assorted sprinkles

**MAKE AHEAD GANACHE:** Lightly coat an 8-inch baking dish with vegetable oil spray. Make a parchment sling by folding 2 long sheets of parchment so it is as wide as a baking pan. Lay sheets of parchment in a pan perpendicular to each other, with extra hanging over the edges of the pan. Push parchment into corners and up sides of pan, smoothing flush to pan.

Microwave chocolate in a medium bowl in 30-second intervals, stirring between each burst until mostly melted and a few small chocolate pieces remain for 2 to 3 minutes; set aside. Stir warmed cream, corn syrup, vanilla, and salt over chocolate. Stir in butter, one piece at a time, until fully incorporated.

Transfer the ganache to the prepared pan and set aside at room temperature for 2 hours. Cover the pan and transfer to the refrigerator; chill for at least 2 hours or until firm to the touch. Ganache can be stored, and refrigerated, for up to 2 days.

# DG&Q

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### **Chocolate Truffles Cont.**

**Shaping the truffles:** Place coatings in rimmed dishes or small bowls.

Gripping overhanging parchment, lift the ganache from the pan. Cut ganache into sixty-four 1-inch squares (8 rows by 8 rows). (If ganache cracks during slicing, let sit at room temperature for 5 to 10 minutes and then proceed). Dust hands lightly with cocoa mixture to prevent ganache from sticking or wear protective gloves. Roll each square into a ball letting the heat from your hands melt the outside of the truffle slightly.

Transfer balls to coatings and roll to evenly coat. Lightly shake truffles in hand over the pan to remove excess coating. Transfer coated truffles to an airtight container and repeat until all ganache squares are rolled and coated. Cover the container and refrigerate for at least 2 hours or up to 1 week. Let truffles sit at room temperature for 5 to 10 minutes before serving.