

# Chocolate Truffles

- 6 ounces semisweet chocolate chips for filling
- 1/4 cup butter
- 3 tablespoons whipping cream
- 1 beaten egg yolk
- 3 tablespoons liqueur (mint, chocolate, orange, other) or extract (vanilla, other)
- 12 ounces chocolate (semisweet, milk or white) chips, or cocoa powder for coating

In a double boiler, combine semisweet chocolate, butter, and whipping cream. Cook over low heat until melted (about 10 minutes). Remove from heat.

Stir half the mixture into the egg yolk, mix thoroughly, then return to the double boiler. Cook, stirring, over medium heat until the mixture is thickened. Remove from heat.

Stir in liqueur or extract, and transfer to a small mixing bowl. Cover and chill, stirring occasionally, until completely cool -- almost 2 hours.

Beat chilled mixture with an electric mixer, at medium speed, until fluffy (approximately 2 minutes). Chill until it holds its shape (15 to 30 minutes).

Line a baking sheet with wax paper. Drop mixture teaspoon by teaspoon (shaped into little balls), onto the sheet. Chill for another 30 to 45 minutes.

If you want to dip the truffles in chocolate: Melt the dipping chocolate in the double boiler (a little bit at a time, so that when a truffle crumbles into the mixture only some of the chocolate is spoiled for dipping). Dip each truffle in the chocolate, and place on a wax-lined baking sheet. Cool.

If you don't dip the truffles in chocolate, you probably want to do something else to help the truffles keep their shape -- for something quick and easy you can roll them in cocoa powder.

Makes: 32 pieces

Preparation time: a long time (prepare a day in advance)

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