

Chocolate Truffles

Learn to make decadent homemade chocolate truffles with just 4 ingredients. Rich, creamy French dessert perfect for parties and special occasions.

150	150	8	Medium
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chocolate Truffles

Ingredients

- 200 g bitter chocolate
- 1 cup heavy cream
- 20 g unsalted butter
- 30 ml rum essence
- 1 tbsp cocoa powder
- 1 tbsp roasted coconut flakes
- 1 tbsp cinnamon
- 1 tbsp powdered sugar

Instructions

- 1 Prepare the chocolate**

Finely chop 200g of dark chocolate into small, uniform pieces using a sharp knife. Place the chopped chocolate in a medium heatproof bowl and set aside.
- 2 Heat the cream**

Pour 1 cup of heavy cream into a small saucepan and heat over medium heat for 3-4 minutes, stirring occasionally, until small bubbles form around the edges and steam rises from the surface. Do not let it come to a full boil.
- 3 Make the ganache**

Remove the cream from heat and immediately pour it over the chopped chocolate. Let sit undisturbed for 2 minutes to allow the chocolate to soften.
- 4 Stir the chocolate and cream mixture gently with a whisk, starting from the center and working outward in small circles, until completely smooth and glossy, about 1-2 minutes.**
- 5 Add 20g of butter and 30ml of rum to the ganache. Whisk until the butter is completely melted and incorporated and the mixture is silky smooth, about 30 seconds.**
- 6 Chill the ganache**

Cover the ganache with plastic wrap, pressing it directly onto the surface to prevent a skin from forming. Refrigerate for 2-3 hours until firm enough to shape but not completely hard.

7 **Prepare coating stations**

Set up four separate shallow dishes with 1 tablespoon each of cocoa powder, shredded coconut, ground cinnamon, and powdered sugar for coating the truffles.

8 **Shape the truffles**

Using a small spoon or melon baller, scoop portions of the chilled ganache and quickly roll each portion between your palms to form rough 2cm balls. Work quickly as the ganache will soften from the heat of your hands.

9 **Coat the truffles**

Roll each truffle in your desired coating, pressing gently to help it adhere. Place the coated truffles on a parchment-lined plate, spacing them apart so they don't touch.

10 **Final chill and serve**

Refrigerate the finished truffles for at least 1 hour to set completely. Remove from refrigerator 10 minutes before serving to allow them to soften slightly for the best texture.

Tips

Always use high-quality dark chocolate with at least 60% cocoa content for the best flavor and texture. Avoid chocolate chips, which contain stabilizers that prevent smooth melting.

Heat the cream to just under a boil—you should see small bubbles forming around the edges. Overheating can cause the ganache to break and become grainy.

Chill your hands or wet them slightly when rolling truffles to prevent the ganache from melting and sticking to your palms.

Work quickly when shaping truffles, as the ganache will soften from the warmth of your hands. If it becomes too soft, return it to the refrigerator for 10-15 minutes.

For perfectly round truffles, use a small cookie scoop to portion the ganache, then roll gently between your palms.

Store uncoated ganache balls in the refrigerator and add coatings just before serving for the freshest appearance.

Use a fork or dipping tool when coating truffles in melted chocolate to achieve a smooth, professional finish.

Allow truffles to come to room temperature for 10-15 minutes before serving for the best texture and flavor.