

DARK CHOCOLATE & ORANGE TRUFFLES

What you need

227g/8oz semi-sweet or dark chocolate
½ cup/120ml cream
28g unsalted butter
1 tbsp Cointreau
½ tsp orange zest
Pinch of salt

Cocoa powder, to dust
80g/3oz semi-sweet or dark chocolate, to coat

What to do

1. Place 227g/8oz of chocolate chips or chunks in a bowl suitable as a double boiler. Heat the butter and cream over low heat on a saucepan, mixing constantly. As bubbles appear on the edges and the cream just comes to a boil, pour it over the chocolate chips. If the chocolate doesn't melt completely, place the bowl over a saucepan with a bit of boiling water and stir until all the chocolate has melted.
2. Once you have a silky, smooth ganache, remove it from the heat. Add orange zest, Cointreau, and a pinch of salt and mix well. Chill in the fridge for 3-4 hours, or until the mixture is firm enough to roll.
3. Use a few teaspoons or a melon baller/measuring spoon to divide the mixture into truffle sized portions. Roll them quickly in your hands and set aside on a plate.
4. Chill these for at least an hour to firm. (If you aren't coating these in melted chocolate, you can roll them in cocoa, peanuts, coconut or your coating of choice at this point.)
5. Melt 80g/3oz of chocolate in a double boiler until smooth. Prepare some cocoa powder in a bowl. Spread the melted chocolate in a thin layer around the bowl. Roll the truffles one at a time in the melted chocolate, and place them in the cocoa powder to dust. You'll want to work quickly as the warm chocolate will start to melt the ganache.
6. Toss the bowl with cocoa powder, making sure to shake off any excess cocoa powder. Chill again in the fridge for an hour or more.

Notes

You'll want to work quickly with the truffles as it will still melt in your hands. A melon baller or a measuring spoon with a spherical shape will be handy for getting uniform size and shaped truffles. Keep these in the fridge and eat them within the week!

Yields about 24 truffles

Preparation 10 minutes, starting the night before

Cooking 6 hours, 2 hours active.