

Chocolate Truffles



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 30

3/4c heavy cream

12oz semi~sweet chocolate, finely chopped

2T Bourbon, Grand Marnier, Chambord or Dark Rum

1/2c each: cocoa powder, confectioner's sugar, crushed pecans

In small saucepan, heat cream to boiling. Remove from heat, add chocolate and stir until melted and smooth. Stir in alcohol.

Let cool, covered, and set aside at room temperature for 2 hours.

Line a baking sheet with parchment paper or waxed paper.

Using a small scoop, scoop out balls and roll between your hands to make round. Roll in either cocoa powder, confectioner's sugar or pecans. Refrigerate at least 2 hours on baking sheet and then store, tightly covered, in refrigerator.

Debbie Spangler ~ Certified Personal Chef

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