



candy shop truffles;

1. (can-dee shahp truh-fullz)
noun. Molded truffles that look as if they're from a candy shop.
2. Produces 15 servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

Ingredients;

Required

silicone candy molds
5oz dipping chocolate
ganache (see tipsychocochip.com
for suggested recipes)

Optional

coloring, for white chocolate
flavorings*

*e.g. ½ tsp. matcha powder

Instructions;

1. Make sure candy molds are clean and dry.
2. In a small bowl, melt 2oz of dipping chocolate in 15-30 minute increments in the microwave. Make sure to stir thoroughly between each stint, and once mostly melted, keep stirring and allow residual heat to melt the remaining few lumps.
3. Add any colorings or flavorings as desired.
4. Add a dollop of melted chocolate to each cavity, and using a paintbrush or a small spatula, brush the chocolate up the sides.
5. While allowing molds to set, remove ganache from fridge and form into ~½" balls, then flatten slightly. Size may vary depending on molds. Return to fridge until mold coating has set.
6. Melt remaining 3oz dipping chocolate using the technique in step 2.
7. Drop ganache filling into molds, and top with melted chocolate. Allow to set, then pop out chocolates. Store in fridge until serving.