

Chocolate Whiskey Truffles

Ever since Penderyn Welsh whiskey was launched in 2004, I've wanted to marry it with something rich and chocolatey. These truffles are the perfect solution. Feel free to use any whiskey you like—or to substitute brandy or rum if you prefer.

Place the chocolate pieces in a heatproof bowl. In a heavy-bottomed saucepan bring the cream to a boil. Remove from the heat immediately and pour over the chocolate. Stir well until the chocolate is completely melted.

Whisk in the whiskey until well combined, then put the bowl into the refrigerator for 4 hours.

Using a melon-baller or a teaspoon, scoop the chocolate into balls, then roll them in the cocoa. Refrigerate for at least 1 hour before serving.



Makes about 36

9oz good-quality dark chocolate, minimum 64 percent cocoa solids, broken into very small pieces—each no bigger than ½in

⅓ cup heavy cream

¼ cup whiskey

2 tbspcocoa powder, for coating

BRYN'S TIPS

I find 64 percent cocoa solids work best for this. You can use 70 percent or richer if you prefer, but “heavier” chocolate fights against the whiskey.