

Raspberry Chocolate Truffles

Yield: About 20 small truffles

Ingredients:

1/4 cup heavy whipping cream
8 ounces (by weight) chopped semi-sweet dark chocolate
2 Tb. unsalted butter, chopped into small pieces
1/4 cup seedless raspberry jam
1 Tb. Chambord raspberry liqueur (optional)
Pinch of salt
Cocoa powder - as needed

Method:

Heat the heavy cream until just boiling in a small sauce pan. Pour over the chopped chocolate. Let sit for 1 minute for the heat to penetrate into the chocolate. Stir well with a spatula.
Add the pinch of salt.
Add the butter a little at a time stirring constantly until it is all incorporated.
Add the jam and stir well.

Refrigerate uncovered until very firm (about 2 hours).
Shape the truffle filling into small balls, rolling them in your hands. Then roll the balls in cocoa powder and remove the excess powder.

Optional: Roll the balls in melted chocolate and then immediately roll in the cocoa powder.