Dark Chocolate Truffles

Ingredients
- chocolate, dark 8 oz
- butter, unsalted 4 oz
- cream, heavy 4 fl oz
- brandy 1 fl oz

Directions
1. Chop the chocolate and butter into small pieces and place in a large metal bowl.
2. Bring the cream to a boil. Immediately pour the hot cream over the chocolate and butter. Stir until the chocolate and butter are completely melted.
3. Stir in the brandy. Pour the ganache into a flat, shallow, ungreased pan and chill until firm.
4. Shape the ganache into rough balls using a melon ball cutter. Immediately drop each ball into a pan of sifted cocoa powder or confectioner’s sugar, rolling it around to coat completely.
5. Truffles can be stored in the refrigerator for 7 to 10 days. Allow them to soften slightly at room temperature before serving.
Note: can replace brandy with bourbon or any desired liqueur

Approximate value per serving: Calories 32.96 kcal, Total Fat 3.66 g, Calories from Fat 32.94 g, Saturated Fat 2.31 g, Trans Fat N/A, Cholesterol 10.98 mg, Sodium 1.58 mg, Total Carbohydrates 0.09 g, Protein 0.09 g, Vitamin A 123.63 IU, Vitamin C 0.02 mg, Iron 0 mg, Calcium 2.85 mg

Recipe provided by Malka Madkholkar, HCC Hospitality/Culinary Internship Coordinator