

Mexican Chocolate Truffles

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 30 minutes

Step 1: Preparation

- 9 oz. 70% baking chocolate
- 1/2 tsp ground Guajillo or other ground chili
- 1 t. ground cinnamon
- 1/4 - 1/2 cup plant milk

Prepare and portion the mise en place. A wooden spoon works best for stirring the melted chocolate.

Unwrap chocolate bars and disc and place on a cutting board. With a chef knife, chop chocolate into fine pieces.

Place finished pieces of chocolate in a glass bowl. Add ground cinnamon and chili powder, and mix into the chocolate. Set aside.

Step 2: Creating the Chocolate Mixture

In a saucepan, heat plant milk on a low flame, until it starts to boil around the pan's edges. Immediately remove from heat, and pour over the chopped chocolate. Stir vigorously to dissolve the chocolate into a smooth texture, or ganache.

If the chocolate has not melted enough, place in a microwave, uncovered, and heat for 10 seconds. Repeat as necessary. Remove from microwave, and continue to stir with vigor until all of the chocolate is dissolved.

Once completely melted, pour into a 4" glass or silicone shallow baking pan. Allow to cool. Once cooled, place in refrigerator for 3-4 hours. Overnight is the ideal.

Step 3: Forming into Truffles

Gather a small spoon or scoop. Using a kitchen scale will help to create equally sized truffles. A measurement of 0.5 ounces or 15 grams (or slightly smaller) will yield a perfectly sized truffle.

For ideal presentation, using a paper candy cup or mini-cupcake liner works best for this dessert.

If you are a "hands-on" kind of person, shaping the truffles by hand works best if you wear latex cooking gloves. You can also rub a very small amount of flavorless oil onto your hands if you don't use gloves.

Scoop the chocolate ganache from the dish, measure the scooped amount on a food scale until the ideal size is reached. Using the tips of your fingers, gently roll the mixture into a small ball. Once the shape of the truffle is achieved, place into a paper candy cup.

Step 4: Adding Garnishes

The appearance of the completed truffle can be greatly enhanced by using some of your favorite toppings. Some favorites include:

Vegetable powders (beet, pea, etc)

Ground chocolate covered nuts

Ground cinnamon or chili powder

Mini-chocolate chips

Cereal crumbs (corn flakes, nuggets, etc)

Gently place a truffle into a desired mixture, and cover, using a spoon, until completely covered.

Assemble your favorite toppings, and place each one in a small pinch bowl.

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Step 5: Storing the Truffles

Store the truffles in a cool, dry place, preferably with low humidity using an airtight container. The truffles will last for a week in the refrigerator, or up to a month in the freezer.

The truffles also make unique gifts that can be placed in a small candy box.