

Chocolate Truffle Cookies

Swick

Serves 2 | Active Time: 1 hour | Total Time: 8 hours

Chef's Notes

These cookies are inspired by Thomas Haas. Every time I make them people go crazy for the recipe...so here it is!

You can freeze the chocolate balls and bake them off as you need them. Be sure you bring the balls closer to room temperature before baking them—if they are too cold, they may not spread out nicely during baking.

Step 1: Melting the Chocolate and Butter

- 1/2 lb bittersweet chocolate*
- 3 tbsp unsalted butter (room temperature)

Finely chop the chocolate. Melt it on low heat over a double boiler. Remove from the heat and add the butter. Mix until melted and evenly combined.

*Note: The better the chocolate, the better these cookies will be. We use a chocolate that is around 70% cacao.

Step 2: Beating the Eggs

- 2 large eggs
- 1 tbsp honey (preferably blackberry honey)
- 1/3 cup granulated sugar

With a mixer, beat the eggs and slowly add the sugar and honey until the mixture is light and it falls into thick, smooth ribbons, about 10 minutes.

Step 3: Folding the Eggs into the Chocolate

Gently fold one-third of the egg mixture into the chocolate mixture until just combined. Then gently fold in the remaining two-thirds.

Step 4: Finishing the Cookie Batter

- 2 tsp Dutched cocoa powder
- 1 pinch sea salt
- 2/3 cup finely ground almonds

In a small bowl, mix the cocoa powder, salt and ground almonds together. Gently fold into the chocolate mix.

Cover the surface of the dough with plastic wrap and then cover bowl with plastic wrap. Refrigerate overnight (or for at least 5 hours).

Step 5: Rolling out the Cookies

Using a small ice cream scoop, form the dough into balls. If you do not have a small scoop, then just use a small spoon to evenly scoop out the mixture.

Once done, refrigerate (or even freeze) the chocolate balls for a few minutes. This will help keep the cookies from flattening out during baking.

Step 6: Rolling the Cookies in the Sugar

- 1/3 cup sugar (approx.)

Preheat the oven to 325° F (163° C). Line a baking sheet with parchment and set aside.

Next, place the sugar onto a small tray or plate. Roll each ball into the sugar and place onto the baking sheet, about 2 inches apart.

Step 7: Baking the Cookies

- 1/4 cup icing sugar (optional)

Bake the cookies for 12 to 15 minutes, or until the centers are moist but no longer wet. The cookies will continue to cook as they sit (they are best when just cooked through and not over-baked).

Cool slightly and sprinkle with icing sugar. These cookies are great when served slightly warm.