



MILK CHOCOLATE EARL GREY TRUFFLES

Red Wine & Chocolate 2018

INGREDIENTS:

FILLING

8 oz. milk chocolate (pieces or chopped)
1/2 cup heavy cream
4 tbsp. loose leaf earl grey tea
2 pinches salt

COATING

10 oz. dark chocolate (pieces or chopped)
malden flake salt for garnish (optional)

DIRECTIONS:

In microwave safe bowl place 8 oz. chocolate. Using a saucepan heat cream to a simmer. Remove from heat, add tea and allow to steep for 5 minutes (or until strength of flavor is to your liking). Return cream to a simmer and pour hot cream over chocolate (through a sieve if you are not using loose). Allow mixture to sit a moment until it begins to melt then mix well using a spatula to smooth out lumps. If you cannot remove all lumps place bowl of melted chocolate over pot of simmering water and continue to stir gently until smooth. Cover and refrigerate mixture until firm and scoopable (approximately 2 hours).

Using a measuring spoon or small scoop (a melon baller works great). Scoop out a small amount of filling and roll into a ball using your hands. Transfer balls to parchment paper. Chill for approximately 2 hours (or longer if necessary to firm make firm, yet scoopable).

Prepare coating by melting 10 oz. chocolate in a double boiler or in a heatproof bowl set over a pot of simmering water. Chocolate is melted and smooth, quickly dip each ball of filling into the chocolate and remove (a fork works well for this). Tap on edge of pan to remove excess chocolate and place dipped truffle onto parchment paper. Garnish with a pinch of salt (by adding before chocolate is set but has cooled to touch) if desired. Repeat until all are coated and chill at least 30 minutes to set.