

<b>Item:</b>	Dark Truffles													
<b>Student Name:</b>			<table border="1"> <tr> <td colspan="2"><b>Amount</b></td> <td><b>Unit Of Measure</b></td> </tr> <tr> <td><b>Yield:</b></td> <td><b>1</b></td> <td><b>4</b></td> </tr> <tr> <td><b>Yield:</b></td> <td><b>2</b></td> <td></td> </tr> </table>			<b>Amount</b>		<b>Unit Of Measure</b>	<b>Yield:</b>	<b>1</b>	<b>4</b>	<b>Yield:</b>	<b>2</b>	
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<b>Category:</b>	Chocolate Confections													
<b>File Name:</b>	Dark Truffles													
<b>Date:</b>	August 23, 2011													
			<b>Conversion Factor:</b> <input type="text"/> (TCH, 9/02)											

Item	Potentially Hazardous Foods	Yield #1		Yield #2	
		Quantity	Unit	Quantity	Unit
60% Dark Chocolate	None	2.5	lbs		
Heavy Cream	34°F - 41 °F	1	pint		
Liqueur	None	3	oz-fl		
Butter, softened	34°F - 41 °F	5	oz-wt		

### Method of Preparation:

1. Chop chocolate.
2. Bring cream and liqueur to a boil, remove from heat and stir in chocolate.
3. When mixture has cooled to 90 degrees f, stir in butter.
4. Chill.
5. **Scoop & roll; then dip in tempered chocolate**

### [Tempering Chocolate in the Microwave](#)

### Yield Summary

Recipe Yield	Quantity	Unit

### Alterations

1. Filling may be manipulated by
2. Change the chocolate
3. Changing the liquor.
4. Whipping the mixture as it cools to make lighter
5. Adding lemon or orange zest to filling
6. Adding chopped nuts to the filling or coating
7. Any small garnish can be added to the outside by rolling in the tempered chocolate 1st and the garnish 2nd