



### DARK CHOCOLATE TRUFFLES

This will yield about 26-2 oz truffles

#### Ingredients:

1lb & 15 oz dark chocolate (put aside 1lb of chocolate for later use)  
3/4 cup heavy cream  
4.5 tbs Butter  
1.5 tbs light corn syrup  
3/8 cup Chambord (or liquor of your choice)

#### Instructions:

- 1) Place 15oz of milk chocolate in bowl
- 2) Heat cream until it boils, then pour over chocolate, let sit for 1 min
- 2) Slowly stir in Chambord
- 3) Pour into container and place in refrigerator until chocolate hardens
- 4) Scoop out truffles, roll in between hands to make a ball
- 5) Place back into refrigerator to set
- 6) Melt the other 1lb of chocolate and roll truffles into the chocolate
- 7) Place back in fridge to set

Compliments of Pastry  
Chef Maggie Gibbs



### MILK CHOCOLATE TRUFFLES

This will yield about 30-2 oz truffles

#### Ingredients:

2 lb milk chocolate (separate into two bowls equally)  
4 oz heavy cream  
1 tsp instant coffee  
2 tbs triple sec  
12 oz ground toasted pistachios

#### Instructions:

- 1) Place 1lb of milk chocolate in bowl
- 2) Heat cream until it boils, pour over chocolate, let sit for 1 min
- 3) Slowly stir in coffee and triple sec
- 4) Pour into container and place in refrigerator until chocolate hardens
- 5) Scoop out truffles, roll in between hands to make a ball
- 6) Place back into refrigerator to set
- 7) Melt the other 1lb of milk chocolate and roll truffles into the chocolate, then pistachios
- 8) Place back in fridge to set

Compliments of Pastry  
Chef Maggie Gibbs



### WHITE CHOCOLATE TRUFFLES

This will yield about 30-2 oz truffles

#### Ingredients:

1lb & 6 oz white chocolate (separated into two bowls)  
4 oz heavy cream  
3/4 cup light corn syrup  
1/4 oz melted unsalted butter  
1 oz Baileys Irish Cream  
12 oz toasted coconuts

#### Instructions:

- 1) Place 6 oz of white chocolate in bowl
- 2) Combine cream & corn syrup, heat until it boils
- 3) Pour mixture over chocolate, let sit for 1 min
- 4) Slowly stir ingredients together
- 5) Mix in melted butter and slowly add in Baileys
- 6) Pour into container and place in refrigerator until chocolate hardens
- 5) Scoop out truffles, roll in between hands to make a ball
- 6) Place back into refrigerator to set
- 7) Melt the other 1lb of white chocolate and roll truffles into chocolate then into coconuts
- 9) Place back in fridge to set

Compliments of Pastry  
Chef Maggie Gibbs