

Juan Fregoso
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How to make Chocolate Truffles

The chocolate truffle is considered one of the sexiest confections on earth, and very simple to make.

The truffle first originated in France, getting its name due to its resemblance to its mushroom namesake's shape. And like that namesake, the chocolate truffle has become a luxury confection, and can be found in any five-star restaurant, as well as in the confection shops at the local shopping mall. Yet, in the time it would take to go to the mall to purchase them, they can be made in the home kitchen.

When making truffles make sure to use only high quality products, especially the chocolate. You will need four ounces of melted Swiss chocolate, one quarter cup of sugar, two teaspoons of salt, six ounces of unsalted butter, cocoa powder to coat, and a filling of choice. Fillings can include fresh berries, cream, or nuts.

First, make the filling by placing the sugar, salt, and filling in a food processor or blender and mixing well, add the chocolate and blend until smooth. If using berries do not add to blender. Once the chocolate mixture is smooth add the butter and blend for one minute longer. Remove mixture from processor and place in a bowl in to the refrigerator for ten minutes. While the mixture chills, melt two cups of chocolate to coat the truffles. With the hands, take the mixture and shape to desired form; dip in chocolate and coat with cocoa powder.

The truffle is great as a dessert for a romantic dinner and goes well with champagne as well as fruity wines. Nothing is more romantic than a beautiful floral

arrangement and a tray of chocolate truffles for Valentines Day. Needless to say, everything usually tastes better when is home made.

The next time some one says that they had a delicious truffle at a fancy restaurant, you can say; “With the money you paid for two truffles I made two-dozen. And it only took twenty minutes to make them”.