



Recipe from: [My Catholic Tradition](#)

Chocolate Truffles

MAKES TWENTY-FOUR

12 oz plain (semisweet) chocolate

5 tbsp double (heavy) cream

2 tbsp coffee liqueur, such as Tia Maria, Kahlúa or Toussaint

8 oz good quality white or milk dessert chocolate

Melt 8 oz of the plain chocolate in a heatproof bowl set over a pan of barely simmering water.

Stir in the cream and liqueur.

Chill the mixture for 4 hours, until firm.

Divide the mixture into 24 equal pieces.

Quickly roll each into a ball.

Chill for about 1 hour, or until the truffles are firm again.

Melt the remaining plain, white or milk chocolate in separate small bowls.

Using two forks, carefully dip eight of the truffles, one at a time, into the melted plain chocolate.

Repeat to cover the remaining 16 truffles with the melted white or milk chocolate.

Place the truffles on a board or tray, covered with wax paper or foil.

Leave to set before placing in individual mini paper cases or transferring to a serving dish.

Tastety alternatives:

GINGER

Stir in 1/4 cup finely chopped crystallized ginger.

CANDIED FRUIT

Stir in 1/3 cup finely chopped candied fruit, such as pineapple and orange.

PISTACHIOS

Stir in 1/4 cup chopped skinned pistachio nuts.

HAZELNUTS

Roll each ball of chilled truffle mixture around a whole skinned hazelnut.