



**trade aid**



# Raspberry chocolate truffles

Our hard-working chocolate factory team created these delectable delights; soft-centred rich chocolate treats sprinkled with raspberry shavings. This is a complex recipe that requires two days to complete but we promise it's worth the effort!

## Ingredients:

|          |                                 |         |  |
|----------|---------------------------------|---------|--|
| 150ml    | Cream                           | 35-50ml | Chambord (or any other raspberry liquor) |
| 400-500g | Dark Raspberry Chocolate*       | 100g    | 70% Pure Dark Chocolate*                 |
| 50-100g  | Raspberry puree (seeds removed) | 3-4Tbs  | Raspberry powder for dusting             |
| 25g      | Butter                          |         |  |

## Method:

1. Melt Down 400g of Dark Raspberry Chocolate (either in microwave or stove top using double boiling method).
2. Bring cream and butter to a gentle boil (just bubbling to avoid losing much moisture) and stir in the raspberry puree.
3. Combine the melted chocolate and cream mixture to create a ganache (use either a cake mixer or a stick blender) leave to firm overnight in the chiller.
4. Following day whip the ganache then add a little more melted chocolate to help it set firm. Add the Chambord then allow to firm in chiller again until mix can be handled. Roll into bite size balls and chill again to firm.
5. Melt down the enrobing chocolate and temper it. Cover the truffles in the chocolate either by dropping them in the chocolate then rolling/coating them in your hand or by dipping with a fork and placing on to a sheet of greaseproof paper to let set. Repeat this step again to ensure a complete coating.
6. Before the chocolate sets on the final coat sprinkle with Raspberry powder (we use Fresh As Raspberry powder).

## Tip:

Keep cool. These will last a few weeks if refrigerated (sugar in the chocolate and the Chambord will have a preserving effect on the cream if kept at the right temperatures). Alternatively you could just consume within a few days.

**\*Find this ingredient at your local Trade Aid store or stockist.**

**See [www.tradeaid.org.nz](http://www.tradeaid.org.nz) for more recipes**