

Chocolate-Dipped Brandy Truffle Figs

<http://userealbutter.com/2021/02/03/chocolate-dipped-brandy-truffle-figs-recipe/>

1/2 lb. (8 oz. or 225g) bittersweet or semisweet dark chocolate, chopped
1/2 cup (4 oz. or 120 ml) heavy cream
2 tbsps brandy (or more to taste – I like 3-4 tbsps)
dried figs (I prefer smaller, moist ones)
1 lb. dark chocolate (either to melt or to temper)

Place the chopped chocolate in a medium heatproof bowl. Heat the cream in a small saucepan and bring to a boil. Remove from heat and pour over the chopped chocolate. Let stand for a couple of minutes. Stir the chocolate and cream until smooth, then stir in the brandy. Let the truffle mixture cool. Using a paring knife, make a slit on the side of each fig from top to bottom. Stuff each fig with enough truffle mixture to fill out the fig's shape without bursting. It's okay if the fig doesn't close completely around the truffle mixture. Smooth the seam of the fig. Gently melt or temper the remaining pound of dark chocolate.

To melt chocolate: Place the chocolate in a heatproof bowl and microwave on half power for 30 seconds at a time, stirring between each heating, until the chocolate has melted. Or you can set the bowl of chocolate over a hot water bath until melted (but don't let any water get into the chocolate or it will seize). This chocolate is melted, but not tempered.

To [temper the chocolate](#) (seed method): Place all but 10 chocolate chips or chocolate pieces in the top of a double boiler or in a large heatproof bowl over a pan of simmering water (about 2 inches deep). Make sure the bowl is wider than the pan because you don't want water getting into the chocolate or all of it will seize. Stir until the chocolate has melted completely, monitoring the temperature of the chocolate. When it reaches 112°F, remove the bowl from the water bath (it will continue to rise – that's fine because we are targeting a final temperature of 118-120°F) and set it on an ice pack or a larger bowl of ice to start cooling it. Stir the chocolate constantly to promote proper cocoa butter crystal formation for tempering. Continue to monitor the temperature. When the chocolate reaches 95°F, remove the bowl from the ice pack or ice bath and toss in the chocolate chips. This is called seeding and should encourage the formation of good crystals for tempering. Keep stirring until the chocolate reaches 91°F. Your dark chocolate is now in temper and will remain so until about 87°F (it varies by a degree or so depending on the brand of dark chocolate). To maintain the temperature range, you can place your chocolate vessel in a sous vide bath set at your desired temperature (I set mine at 91°F) or set the vessel over a small saucepan of warmed water – although this requires constant monitoring and can get very squirrely.

Dip each fig into the melted or tempered chocolate. Allow the excess chocolate to drip off, then set the fig on parchment, wax paper, or silpat. When the chocolate has set, store the truffles in a sealed container in the refrigerator for up to 6 months or in a cool, dark location for 1-2 weeks. I made about 50 1-inch diameter figs.