

Mocha Truffles

<http://userealbutter.com/2009/12/02/mocha-truffles-recipe/>
modified from [Field Guide to Candy](#) by Anita Chu of [Dessert First](#)

2/3 cup heavy cream
1 tbsp instant espresso powder
8 oz. bittersweet chocolate, chopped
1 tbsp coffee liqueur
2 tps unsalted butter, room temperature, cut into pieces
6 oz. bittersweet chocolate, chopped
1/4 cup cocoa powder (I used Dutch-process)

Place the cream and espresso powder in a small saucepan over medium high heat and bring to boil. Place the 8 ounces of chopped chocolate (I like to pulse mine finer in a food processor) in a bowl and pour the hot cream over the chocolate. Let sit for a minute. Stir until chocolate is melted and blended with the cream. Stir in the butter and coffee liqueur until the mixture is smooth and uniform. Pour the ganache into a baking pan (I just left it in my bowl) and let sit at room temperature for a couple of hours or until it is firm enough to scoop. Line a baking sheet with parchment or wax paper and scoop balls of ganache onto the sheet. Roll them quickly and gently between your hands to make them more spherical. Melt the 6 remaining ounces of chocolate in a small bowl (I microwave on half power for 15 seconds at a time until mostly melted, then remove from microwave and stir until it is completely melted). Let the chocolate cool a little. Place the cocoa powder in another small bowl. Line another baking sheet with parchment or wax paper. Dip each truffle in the melted chocolate so it is completely coated. Shake off any excess dripping chocolate and then gently drop the wet truffle into the bowl of cocoa powder and coat the truffle. Set the finished truffle on the fresh baking sheet and let cool. Makes approximately 24 truffles.