

## Chocolate Truffles

### Prime Ingredient is Guittard Chocolate

14 ounces semisweet chocolate, finely chopped  
1/3 cup plus 2 tablespoons heavy cream  
1/2 cup (1 stick) unsalted butter, room temperature  
1 tablespoons liqueur, such as Cognac or Grand Marnier  
Cocoa powder

1. Make the ganache: Place 8 ounces of chocolate and the cream in the top of a double boiler or a heatproof bowl set over a pan of simmering water. Stir until melted; remove from heat. Add butter and Cognac, and stir until combined.
2. Cover with plastic wrap, and refrigerate until mixture is very cold and set but still pliable, about 2 hours.
3. Melt remaining 6 ounces chocolate in the top of a double boiler or in a heatproof bowl set over a pan of simmering water. Stir until melted; remove from heat. Let cool to room temperature.
4. Line a baking sheet with parchment paper or wax paper; set aside. Using a small ice-cream scoop, drop ganache onto one of the prepared baking sheets. Chill 10 minutes.
5. Roll balls, one at a time, between your palms until evenly coated with chocolate. Roll in cocoa powder to coat. Place back on the baking sheet and chill until ready to serve. Truffles can be stored, refrigerated in an airtight container, for up to 2 weeks.

Makes about 2 dozen