

HAZELNUT CHOCOLATE TRUFFLES

SERVES: 24-30 truffles

INGREDIENTS

1 cup heavy cream
12 ounces dark chocolate, finely chopped
1/2 cup ground hazelnuts
1/4 cup hazelnut liqueur
1/4 cup unsweetened cocoa powder
1/2 cup whole hazelnuts, finely chopped
Pinch of salt

METHOD

1. Heat heavy cream in a saucepan until it just begins to simmer.
2. Remove from heat and pour over finely chopped chocolate.
3. Let sit for 2 minutes, then whisk until smooth and completely combined.
4. Stir in ground hazelnuts, hazelnut liqueur, and salt. Cover mixture and refrigerate for 2-3 hours until firm. Using a small cookie scoop, portion out truffle mixture.
5. Roll each portion between palms to create smooth balls. Place cocoa powder and chopped whole hazelnuts in separate shallow dishes. Roll half the truffles in cocoa powder. Roll the remaining truffles in chopped hazelnuts. Place truffles on a parchment-lined baking sheet.
6. Refrigerate for at least 30 minutes before serving.
7. Store in an airtight container in the refrigerator for up to one week.