

## ***Filled Chocolate Truffles***

Get creative with the fillings for these chocolate truffles! Makes 20 truffles.

### **Ingredients:**

- 175g semi-sweet chocolate, good quality
- 15 mL margarine, room temperature
- 10 mL whipping cream
- 30 mL base (*can use melted chocolate, peanut butter, etc.*)
- 1-3 drops flavouring oil (*optional*)

### **Method:**

1. Set up a double boiler on stove and simmer water
2. Melt around 75% of your chocolate, noting the temperature
3. Meanwhile, chop up remaining chocolate into small pieces
4. Remove chocolate from heat when the temperature reaches 115-120°F (46°C)
5. Add the rest of the chocolate into the melted chocolate so as to cool it down (called *seeding*)
6. Chocolate is ready to use when temperature reaches 89°F (32°C)
7. Using a paint brush/silicone brush, coat the inside of the chocolate molds until you cannot see through the plastic. Chill in freezer for 5-10 minutes.
8. While molds are cooling, make the filling. Cream together margarine, whipping cream, and chosen base until smooth and free of lumps
9. Filling should be thin enough to squeeze through a piping bag/modified Ziplock bag
10. Remove molds from freezer. Squeeze filling into the molds, making sure not to overfill
11. Place back into the freezer for around 2 minutes.
12. Heat melted chocolate back up to 89°F (if it has started to harden in bowl)
13. Remove chocolate molds from freezer. Cover the molds in remaining melted chocolate
14. Scrape excess chocolate from molds
15. Return chocolate truffles to the freezer for 15-20 minutes
16. To enjoy truffles, simply pop the chocolate from the molds (be gentle)
17. Share with friends!