

# Spiked Chocolate Truffles

Recipe By *Sweet Moments: Rega Matok*



Cooking and Prep:  3 h

Serves:  12

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Rich dark chocolate truffles infused with whiskey are the perfect New Year's treat for grown-ups. So easy to make, and so easy to eat!

## Ingredients (5)

### Main ingredients

- 8 and 1/2 ounces (250 grams) **Elite 70% Dark Chocolate**
- 3/4 cup (180 milliliters) whipping cream
- 2 tablespoons **Boondocks 8 Year Old Bourbon** or other whiskey
- pinch of salt
- Gefen Cocoa Powder**, for coating

## Start Cooking

## Prepare the Truffles

Yields 30–40 truffles

1. Break the chocolate and put in a bowl.
2. Heat the cream and salt to boiling point in a small pot.
3. Pour the hot cream over the chocolate, wait about a minute and beat until you get a smooth cream and all the chocolate melts.
4. Add whiskey and stir well.
5. Cool the mixture in the refrigerator for three to four hours, or until it is completely cold.
6. Using a spoon, remove small pieces of the mixture and roll into balls.
7. Dip the balls in cocoa powder and serve.

### Note:

It is important to use dark chocolate with 60% cocoa solids or more. Don't leave out the salt, as it balances the flavors.

### Variation:

- Parve / Vegan version: Instead of cream, use the same amount of coconut cream (at least 17% fat).
- Instead of whiskey, you can use any other alcohol you like. Instead of cocoa powder, you can coat the truffles with coconut, chopped nuts etc.