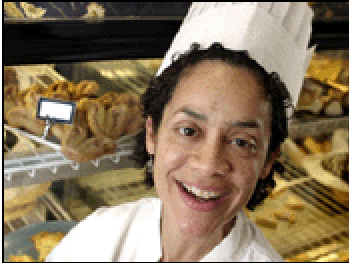


## Chef from the Hood Recipes



**Chef:**  
Cathy Burgett

**Restaurant:**  
SRJC Culinary Cafe & Bakery

**Recipe:**  
Deep Dark Chocolate Truffles

### **Ingredients for truffle ganache centers:**

12 oz semisweet or bittersweet chocolate (use good quality chocolate such as Scharffen Berger, Valrhona, or Belgian Callebaut) 1 cup cream  
2 oz unsalted butter, softened

### **Ingredients for truffle coating:**

12 oz semisweet or bittersweet chocolate  
2 cups cocoa powder

**First, make the truffle centers:** Chop 12 ounces of chocolate into small pieces and put it into a clean, dry, bowl. Bring cream to a boil, and pour it into the bowl of chopped chocolate. Stir mixture until chocolate melts completely. Add softened butter, stirring until mixture is smooth and satiny. Chill ganache until cold and slightly firm, 30 to 60 minutes. Remove from refrigerator and whip mixture with the paddle attachment of a standing mixer, or with a hand-held beater for 3 to 5 minutes. The ganache will lighten in color and texture. Shape ganache into round balls with a small ice cream scoop, melon baller or with your hands. Dip scoop frequently in cold water or wet your hands to prevent sticking. If mixture gets too warm and starts to melt, refrigerate it to chill it again. As you shape truffles, place them on a baking sheet lined with parchment or waxed paper. When all the ganache has been shaped into balls, place baking sheet in freezer to firm them up. You may prepare truffle centers up to this point, wrap tightly and store them in the freezer for 3 to 4 weeks.

Nothing says "I love you" better than a gift of chocolate. Making truffles for your Valentine is a supreme gesture of love. Yet paradoxically, a rested chef is also a lovable chef. If you have not the time to cook, consider stopping by the SRJC Culinary Cafe & Bakery for a supply of these little love potions. Cathy Burgett will be teaching her students how to make truffles this week; they plan to make just enough to supply the love struck with their very best efforts. (Recipe yields about 3 dozen petite truffles.)

**Then finish truffles with coating:** Finally chop 12 ounces of chocolate and put it in a dry, stainless steel bowl. Bring a pot of water to a boil and place the chopped chocolate over the water. Remove pot from the heat, and stir chocolate until it melts completely. Take chocolate off of the water bath and stir it occasionally until it cools down but remains liquid. Sift cocoa powder into a small bowl. Remove truffle centers from the freezer. Scoop some of the melted chocolate into one of your hands, and thoroughly coat each truffle center with melted chocolate. As you coat the center, toss the truffle into the bowl of cocoa powder, bouncing it around with a fork. (It's easier to have two people for this job, one to coat with chocolate, the other to toss with cocoa.) As you need room in the bowl of cocoa powder, gently remove the finished truffles, shaking off the excess cocoa, and place them on a clean plate or baking sheet. Continue until all of the truffle centers have been coated. Store finished truffles in a clean, dry, airtight container. They will keep well in a cool room for one week, or you can keep them wrapped airtight in the refrigerator for one month.