

A Recipe From *tikkido*

Raspberry Dark Chocolate Truffles

<http://tikkido.com/blog/raspberry-dark-chocolate-truffles-recipe>

Ingredients:

- 1 pound couverture chocolate
- $\frac{3}{4}$ cups whipping cream
- 6 Tablespoons unsalted butter
- 6 Tablespoons sour cream
- 1 cup freeze dried raspberries, crushed into small pieces
- powdered sugar or cocoa powder, for coating.

Instructions:

1. Chop up the butter and dark chocolate into small pieces, and put in a large mixing bowl. Bring the cream to a boil, pour over the chocolate and butter, and whisk until the mixture is all melted and creamy
2. Whisk in the sour cream.
3. Crush freeze dried raspberries into small pieces (but not dust). Mix 1 cup of the raspberries in the ganache.
4. Let ganache set up until firm.
5. Use a small scoop to portion the truffles, and use gloved hands to shape the ganache into spheres.
6. Roll the spheres in your choice of coating (cocoa powder, coat with melted chocolate, etc.) For this recipe, I combined equal parts powdered freeze dried raspberries and powdered sugar for some, cocoa powder for others.
7. Serve at room temperature. Can be stored in the refrigerator.

