

hand rolled dark chocolate truffles

from [Romancing the Stove](#) by Amy Reiley

makes approximately 12 one-bite truffles

3 oz premium dark chocolate*

1/3 c half and half

2-3 tbsp your favorite dried fruit

cocoa powder for dusting

1. Grate chocolate or cut it into chip-sized pieces. (You can also use a premium chocolate chip.)
2. Heat half and half over medium high heat to a near boil. (Don't let it boil.)
3. Remove pan from heat and whisk in the chocolate, stirring until the mixture is completely smooth.
4. Cool in the refrigerator for about 3-4 hours (or overnight), until chocolate mixture has set.
5. Using a teaspoon, scoop cooled chocolate and form a ball, pressing 1 or 2 pieces of fruit into the center. (Don't waste your time trying to form your truffles into perfect spheres. A slightly uneven surface screams, "I rolled these chocolates with my own bare hands, expressly for your pleasure.") If the truffles won't hold shape, refrigerate chocolate mixture for another hour.
6. Cool the formed truffles in the refrigerator for about 5 minutes.
7. Roll each truffle in cocoa powder. Truffles will be soft but if they are so soft that the cocoa is absorbed, store in the refrigerator.

Truffles can be stored in a cool, dry place for up to 5 days.

*You can use any dark chocolate bar or bittersweet baking chocolate to make this recipe, but we recommend using a chocolate that has at least 70% cocoa (look for one that tells the percentage on the label)