

Dark Chocolate Tequila Shot Truffles

by: *Katie Pizzuto*

INGREDIENTS

Ganache

13 oz. white chocolate, chopped into small chunks
1/2 cup heavy cream
3 Tbsp. white tequila
1 tsp. grated lemon zest
1/4 tsp. each of pure lime and lemon oils*

Coating

1 - 1 1/4 lbs. dark chocolate for dipping, chopped into small chunks
coarse salt

*Boyajian is the brand I use, but make sure whatever you use is ALL NATURAL.

For the Ganache:

Line a shallow baking pan with plastic wrap, overlapping 2 or more sheets as needed, and leaving a generous overhang on two sides (enough to cover the ganache once it is in the pan). Place the white chocolate in a food processor and process to a crumb consistency. Add the tequila, zest and oils.

Bring the cream to a boil in a small saucepan. With the food processor on, pour the cream through the feed tube, processing for a total of 20-30 seconds, until the chocolate is melted and the mixture is perfectly smooth. Scrape the ganache into the plastic wrap-lined pan and let cool at room temperature, without stirring or disturbing it.

Once the ganache is cool, fold the plastic wrap over it and let set at room temperature for several hours, preferably overnight, until firm enough to scoop. If you are in a hurry you can refrigerate it to hasten the set, but the texture of the truffles won't be quite as silky. Once the ganache has set, however, chilling won't hurt it.

To shape the truffles, use a miniature ice cream scooper or melon baller to form balls of ganache. If needed, smooth the surface with your thumb or the heel of your hand. Place the centers slightly apart on a tray lined with parchment or wax paper. Let stand at room temperature, uncovered, until the surface is dry and slightly crusted, at least 2 hours, preferably longer.

For the Coating:

Temper the dark chocolate by melting about 75% of the chocolate either in a double boiler or in the microwave until it reaches about 100°F. Add the remaining 25% of solid chocolate to the bowl and mix until it all melts and the temperature reaches about 90°F. Dip truffles one at a time in melted chocolate, let excess drip off and place on a tray lined with parchment or wax paper. Sprinkle with a little bit of coarse salt before chocolate begins to harden. Continue with remaining truffles, but if the dark chocolate becomes too cool, reheat a bit until it gets back up to about 90°F. Let set at room temperature. Store the truffles in a covered container at cool room temperature for up to 10 days, or refrigerate for up to a month. They can also be frozen for up to 3 months.