

# *Lady Arianna's Chocolate Truffles*

## **Ingredients:**

$\frac{7}{8}$  cup heavy cream

8 ounces good quality bittersweet chocolate, chopped

Unsweetened cocoa powder, as needed

## **Recipe:**

- 1.** Heat the cream in a pot until it steams. Put the chopped chocolate in a bowl, then add the hot cream on top and stir until chocolate is completely melted and the mixture is a uniform cocoa color.
- 2.** Chill until solid (about 1 to 2 hours. Using a chilled melon baller or a spoon (wear latex gloves to keep the mixture from sticking to your fingers) scoop out about a tablespoonful and quickly roll it into a ball. Repeat, lining truffles on a plate or a baking sheet.
- 3.** Rechill for a few minutes if the balls become too soft, then roll them in cocoa powder. (Confectioners' sugar or a mixture of sugar and ground cinnamon are also tasty!) Wrapped in plastic and re-refrigerated, the truffles will keep for up to four days. (Assuming you don't have a very hungry bear with a sweet tooth in your house!)

