

Malt Whiskey Truffles

Ingredients

7 oz. bittersweet chocolate, chopped
2/3 cup heavy cream
3 tbsps malt whiskey
¾ cup confectioners' sugar
1 cup cocoa powder, plus extra, for coating

Preparation

1. In a double boiler, melt the chocolate, stirring frequently until smooth. Cool slightly.
2. In a blender with a whisk attachment, whisk the cream and whiskey until thick enough to hold its shape.
3. Stir in the melted chocolate and confectioners' sugar until completely incorporated. Chill to set, at least an hour.
4. Place 1 cup cocoa powder in dish or shallow bowl. Dust hands with additional cocoa powder. Take scoops of the chocolate mixture and roll into walnut-sized balls. Roll in dish of cocoa powder to coat completely. Refrigerate for up to four days.

Yields 2-3 dozen truffles

Notes

- As the truffles warm from rolling, they will become tackier. Keep cocoa powder standing by to recoat hands or transfer to dish as quickly as possible.
- The cocoa powder will be absorbed by the truffle over time, so a recoat may be necessary just prior to serving.