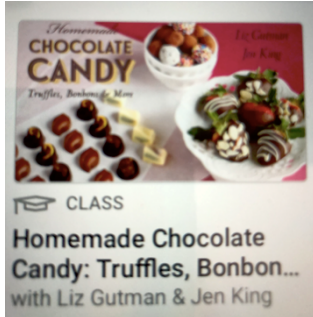


DIY Chocolate Notes and Recipes

Shared by Carol Regan



Chocolate Techniques and Classes

www.craftsy.com

Great site for a variety of classes. I used this site for the various chocolate techniques that were shared.

Modeling Chocolate Recipe

www.sugargeekshow.com

I recommend using this site for the recipe as it contains an excellent tutorial

White Truffles Recipe (Irish Cream)

www.ghiradelli.com

I adjusted the amount of heavy cream with Irish cream and I used Ghiradelli chocolate wafers. This can be made with milk or dark chocolate as well.

WHITE CHOCOLATE TRUFFLES

Servings: 30 truffles

Ingredients

8 ounces Ghirardelli White Chocolate Baking Bar
1/3 cup plus 2 tablespoons heavy cream
1 tablespoon unsalted butter
1 cup shredded coconut or chopped almonds

Directions

1. In a small saucepan, bring the cream to a simmer. Add the butter and stir until melted. Add the white chocolate. Stir until completely melted and smooth.
2. Remove from the heat and pour into a shallow bowl. Cool, cover, and refrigerate the mixture until firm, at least 2 hours.
3. Using a melon baller or small spoon, roll the mixture into 1" balls. Roll each ball in the coconut or almonds.
4. Enjoy immediately or refrigerate in an airtight container for up to 2 weeks.