

Maine Arts Camp

2013

Recipe Name: Chocolate Chipotle Truffles

Chef: Charlie Limoggio C.E.C.

Servings:

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
8	ounces	Semisweet chocolate chips	
$\frac{3}{4}$	cup	Heavy cream	
$\frac{1}{2}$	tsp	Chipotle chili powder	
4	ounces	Dipping chocolate	Available at craft stores
$\frac{1}{4}$	cup	cocoa	

1. Place the cream in a sauce pan, bring to a boil and pour over chocolate chips., add chili powder and stir until smooth
2. Refrigerate until set. Melt the dipping chocolate. Using a #70 scoop, scoop truffle base onto a plate.
3. Put the cocoa into a bowl. Smear a little of the melted chocolate onto your palms. Working quickly, roll the truffles into your palms to coat and toss in cocoa.
4. Refrigerate to set.

Notes: Take out of refrigeration 1 hour before service. Can remain refrigerated up to 10 days.