

# Maine Arts Camp

Recipe: MAC 2015-Chocolate Chipotle Truffles

Chef: Charlie Limoggio CEC

Servings: Depends on size desired

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Semisweet chocolate chips	
$\frac{3}{4}$	Cup	Heavy cream	
$\frac{1}{2}$	Teaspoon	Chipotle chili powder	
4	Ounces	Dipping chocolate	
$\frac{1}{4}$	Cup	Cocoa	

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

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups,  $\frac{1}{2}$  cups etc.**