

# Whipped Mocha Truffle

## INGREDIENTS:

- 1 pound Semi-Sweet Real Chocolate
- 1 1/4 cups Heavy Whipping Cream
- 1/4 tsp Salt
- 2 tsp Coffee Flavor
- 1-2 tsp Espresso Powder
- Cocoa Powder
- Chocolate Jimmies
- Chocolate Flakes

## TOOLS FROM CKSA:

- Measuring Spoons
- Spatula
- Thermometer
- Cookie Sheet
- Parchment
- Scoop



## DIRECTIONS: continued on next page

1. Begin by melting 1 pound semi-sweet real chocolate in the microwave-- 30 second intervals work best.
2. Set this melted chocolate aside & cool to 98°F.
3. Measure out the heavy cream & pour into the bowl of a stand mixer.
4. Add the salt, coffee flavor & espresso powder.
5. Use the whisk attachment to whip the mixture on high speed until it comes to a soft to medium peak.
6. When lifting the whisk from the mixture & held up-right, the peak should fall over but still have structure.
7. Once the chocolate has cooled to 98°F, gently fold in the cream mixture. Adding small amounts of the whipping cream mixture works best.
8. Let this mixture set for 5-10 minutes to slightly firm up.
9. Line a baking sheet with parchment. Use a cook

-ie scoop to distribute equal portions.

10. Allow these portioned scoops to set up for 2-3 hours.
11. Once the truffles have set up for a few hours, put on a pair of gloves to roll them into sphere shapes.
12. Once they have been rolled in sphere shapes, roll them in desired toppings-- cocoa powder, fine chocolate jimmies & chocolate flakes are what was used.
13. Enjoy within 1 week at room temperature or refrigerate for up to 3 weeks.



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