

WINTER SPICE TRUFFLES

INGREDIENTS

8 oz bittersweet chocolate, chopped (or chips)
8 oz white chocolate, chopped (or chips)
1 cup heavy cream
10 whole allspice berries
10 whole cloves
1 tablespoon molasses
1/2 teaspoon cinnamon
1/2 teaspoon sea salt
1 1/2 teaspoons grated fresh ginger
1 cup unsweetened cocoa powder
4 tablespoons confectioners sugar
1 teaspoon ground cinnamon

DIRECTIONS

Prepare an 8x8 inch baking pan with a foil sling. Spray lightly with baking spray.

Heat the cream with the allspice berries, cloves, molasses, cinnamon, sea salt, and grated ginger in a small saucepan. When it reaches a boil, turn off the heat and let it steep at room temperature for 1 hour.

Meanwhile, chop the bittersweet and white chocolate and place in a large heatproof bowl.

When the cream has steeped for an hour, briefly heat it back up to a simmer then pour it through a fine-mesh sieve over the chopped chocolate. Let this mixture sit for about 5 minutes, so the chocolate will soften and melt. Stir with a spatula gently until all the chocolate has melted and the ganache mixture is smooth and glossy. Pour ganache into your prepared pan and chill for 3 hours so it firms up before scooping it.

After 3 hours, remove the foil sling from the pan and cut into 1 inch squares. Roll into 1 inch balls. Combine cocoa powders, confectioners sugar and cinnamon in a small bowl. Roll each ball in the cocoa mixture. Place the balls on a parchment-lined sheet pan, and refrigerate overnight before serving or wrapping.