

# Dark Chocolate Truffle

**YIELD:**  
50 Truffles



## INGREDIENTS

Dark Chocolate 70%	650g
<b>Anchor Chef's Classic Whipping Cream</b>	<b>600g</b>
Glucose	140g
<b>Anchor Bulk Butter</b>	<b>70g</b>
Cocoa powder to coat	

1. Melt the chocolate using low heat to avoid burning.
2. In a separate pot heat the **Anchor Chef's Classic Whipping Cream** & glucose to 75°C.
3. Pour the cream and glucose mixture over the melted chocolate and mix using a hand blender until a smooth consistency is reached.
4. Add the **Anchor Bulk Butter** over the melted chocolate which should be at 35/40°C and blend with the hand blender until you reach a smooth texture.
5. Spread the mixture on a plastic sheet to let it crystalize overnight between 15°C – 16°C.
6. On the second day cut into 2x2cm pieces and coat with cocoa powder.