

## **Omanhene Champagne Truffles**

### **Makes 36 Champagne Flavored Truffles**

#### **Ingredients**

21 ounces Omanhene 80% dark chocolate or best quality bittersweet chocolate, cut into small pieces

11 ounces heavy cream

5 ounces inverted sugar (sugar syrup)

5 ounces champagne

5 ounces Omanhene cocoa powder

#### **Method**

Place the chocolate pieces in a bowl. Pour the heavy cream, inverted sugar in a pot and bring it to a boil. Pour the cream mixture over the chocolate and stir until the chocolate is melted. Pour the champagne into the chocolate mixture and whisk until it is incorporated. Transfer the mixture into a shallow dish, cover with plastic wrap, and refrigerate. Spoon some cocoa into a bowl or plate. Set aside. When the chocolate has become very cold and set, scoop small balls (  $\frac{1}{2}$ - $\frac{3}{8}$ ths of an inch) of chocolate with a melon baller. Form them into smooth balls and roll them in the cocoa. Refrigerate the truffles for 10 minutes.

#### **Equipment List**

Small saucepan

Rubber spatula for mixing

Stainless-steel bowls (medium size) for melting chocolate

Plastic wrap

Melon baller.