

Time and Activity for Chocolate Truffle

| Preheat pot till its warm | | | | | | | |
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| 7/8 Cup Heavy Cream | Pour the heavy cream into the warm pot. | Once heavy cream steams and is hot, pour in the chopped chocolate | Stir till chocolate is melted and mixed well with the heavy cream | Chill in the fridge till solid (1-2) hours | Use latex gloves to scoop the ganache and mold into balls | Place into freezer for a few minutes | Roll them into Cocoa Powder and Sprinkle coconut flakes |
| 8 Ounces (about 226.8g) good quality bittersweet chocolate chopped | | | | | | | |
| Unsweetened Cocoa Powder as needed | | | | | | | |
| Coconut Flakes | | | | | | | |