



"Chocolate truffles have played an interesting role in reaching people - in fact, if not for these truffles, I never would have gotten permission to build my commercial kitchen. " - Small Medium @ Large

Ray's Chocolate Truffles

Ingredients

1 lb. Semi Sweet chocolate	2 Tbs. Rum
4 Tbs. Sweet Butter	1/8 fresh orange peel
2 Tbs. Heavy Cream (more or less)	2 egg yolks (no white in it)
1 Whole Vanilla Bean (scrape out middle of bean)	Powdered Cocoa or Ground Nuts (to roll truffles in)

Place chocolate in a double boiler and place over medium flame.

Soften the butter by hand until mushy.

When chocolate is melted, add one egg yolk, stir in immediately.

Lower flame on stove and add 1/2 of butter, dropping it in pieces into the chocolate.

Keep mixing so nothing separates.

After the butter is mixed in, add the other egg yolk and beat, then add the rest of the butter.

After it is mixed in add the heavy cream just enough to smooth out the chocolate.

Beat by hand and remove from stove. Continue beating (you've got to be strong for this.)

Add 2 Tbs. Rum that has the scraped out vanilla bean in it.

It should turn to a smooth and shiny consistency.

Remove from double boiler and place bowl of chocolate on top of a bowl filled with ice.

DO NOT LET A DROP OF WATER GET INTO YOUR CHOCOLATE MIXTURE OR IT WILL BE RUINED.

Continue beating vigorously until the mixture hardens.

(Make sure that all the ice is surrounding the whole bowl.)

When it is firm use a melon baller and scoop out balls.

You can then roll them in powdered cocoa or ground up nuts or dip them in some melted plain semi sweet chocolate and let the chocolate harden.

YIELD: about 40 truffles.