

Bittersweet Chocolate Truffles

TRUFFLES:

2 bars (3.5 oz each) fine-quality bittersweet chocolate (not unsweetened), divided

1 Tbs unsalted butter

3 Tbs heavy whipping cream

1 Tbs almond liqueur

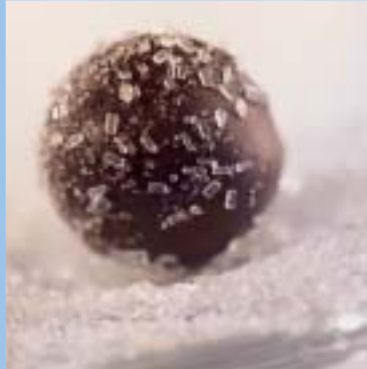
1 Tbs cooking oil

COATING OPTIONS:

Unsweetened baking cocoa

Chopped toasted almonds or crystal sugar

These tiny chocolates are rich in flavor and smooth in texture. Using high quality chocolate makes a big difference in flavor.



In the top of a double boiler, melt one bar broken chocolate; stir occasionally. Remove from the heat and stir in the butter. Add the cream and liqueur and combine well. Chill, stirring occasionally, until thick enough to hold its shape, about 15 to 20 minutes.

Line a plate with foil and drop chilled chocolate mixture by the teaspoon to form 12 truffles. Shape by rolling, if desired. Place in the freezer for 30 minutes.

Melt remaining chocolate bar in a clean double boiler. When melted, remove from the heat and stir in the oil.

Dip chilled truffles, one at a time, with a fork into the melted chocolate and spoon chocolate over all sides. Remove coated truffle to the plate and sprinkle with chopped almonds and sugar if desired. Or, dip the freshly coated truffle into baking cocoa and remove to foil-lined plate. Chill several hours before serving.

Makes 12 truffles.