



Laughing Moon Chocolate Store owner Leigh Williams pours Friffle fondant on a pan for cooling



Laughing Moon Truffle recipe

Centre Ingredients:

- 1 Qt of heavy cream
- 4.5 lbs of Yucatan (dark) chocolate chunks
- 6 oz unsalted butter
- 6 oz liqueur of your choice

Drops of Chocof (*optional cooking preserve makes chocolates last longer.*)

Dipping Ingredients:

2 lbs of melted chocolate your choice, milk, dark or white for dipping the truffles into.

Nuts optional

Double boiler (we used the Swissmar Bain-Marie made of copper with a porcelain lining doesn't burn!)

Waxed paper

Method

1. Pour the cream into a saucepan, stirring over medium heat until it begins to steam (190°) and the edges start to boil.
2. Remove from heat and add the chocolate, liquor and butter, stirring with a wire whisk until blended smooth and no pieces of chocolate remain.
3. Pour into a shallow pan (cookie tray) and allow cooling and setting at room temperature. (Can also be cooled and stored in the refrigerator but you don't want the centers too cold for dipping). Good idea to make the day ahead.
4. Once tray is room temperature take teaspoon and scoop amount into palm of your greased or plastic gloved hand. Roll scoop in between your palms to make a round shape and put onto waxed paper surface.
5. Melt 2 lbs of chocolate in double boiler, filling bottom half with water. On medium heat stir occasionally to ensure chocolate doesn't stick or burn.
6. Once chocolate is melted remove from heat and take top boiler off and onto counter beside you. Carefully dip truffle rounds into chocolate using your middle finger and thumb to gently hold truffle, gently shake off excess chocolate and put cover truffle onto waxed paper. Can decorate with a nut on top if desired. Repeat till all covered.

You can store truffles in airtight containers for up to 2-3 weeks or refrigerate or freeze for longer periods. Storage in cold cellar is perfect. Remember chocolate may take on a whitish colour if frozen.

Yield: 6-8 dozen



to follow recipe.

Then it was off to making Turtles, then maple creams and finally caramel dipped chocolate apples rolled in nuts and granola. With the left over chocolate I made some granola and nut bark. Three hours of private chocolate making class, and I got to take home my creations. I don't imagine it getting any better than this. I was definitely in chocolate heaven!

Class cost \$175 USD per couple

When staying at Stone Hill Inn they can arrange this culinary experience and others.

www.selectregistry.com

www.stonehillinn.com, 802-253-6282

www.laughingmoonchocolates.com



See more on the copper Swissmar Bain-Marie on page 50 Perfect for melting chocolate!