



### **Chocolate Butter Truffles**

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#### **Chocolate Butter Truffles aka Cocolat House Truffles 5.0**

Recipe adapted from Alice Medrich

Yield: 80-100 truffles

#### **Ingredients**

2 large egg yolks, at room temperature  
16 ounces (455 grams) dark chocolate with 60% to 64% cacao, coarsely chopped  
10 tablespoons (140 grams) unsalted butter, cut into pieces  
1/8 teaspoon salt (I use fine sea salt)  
Boiling water  
1/3 cup unsweetened cocoa powder (natural or Dutch process (I prefer high fat natural))

#### **Equipment**

8-inch square metal baking pan, lined with foil  
Food processor with a steel blade or an immersion blender  
Instant read thermometer  
Fine strainer

#### **Directions**

Put egg yolks in a small (2-cup) stainless steel bowl and put the bowl in a larger container of hot tap water. Set aside (to let yolks become lukewarm) until needed.

Meanwhile, melt chocolate and butter with the salt in a stainless-steel bowl set directly in a wide skillet of barely simmering water. Stir frequently until the chocolate is almost entirely melted. Remove the bowl and stir to finish melting the chocolate. Scrape the mixture into the food processor (or beaker for the immersion blender.) Set the strainer over the processor bowl or beaker.

Bring ½ cup water to a boil in a microwave or a very small saucepan. (Or, measure ½ cup of boiling water in a glass measure that has first been preheated with boiling water). Immediately pour the hot water steadily into the egg yolks, while stirring constantly with a spatula. When the yolks and water are blended, the temperature should be at least 160 degrees. Strain the mixture into the food processor or beaker. Rap the strainer to encourage all of the liquid to flow through and discard any bits of cooked egg that may be caught in the strainer.

