

# CHOCOLATE TRUFFLES



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 30 servings*

Reorder No.	Description	Amount
283610	GFS® Semisweet Chocolate Chips, chopped	12 oz.
299405	GFS Unsalted Butter	3 Tbsp.
457341	GFS Heavy Whipping Cream	½ cup
513873	GFS Pure Vanilla Extract	1 tsp.

## Preparation Instructions

*Wash hands.* In a double boiler over with lightly simmering water, combine chocolate, butter, and heavy cream. Heat until chocolate is melted. Stir until you have a smooth mixture. Remove chocolate from heat and whisk in vanilla. Pour chocolate mixture into a shallow casserole-type dish and allow to cool to room temperature. Cover the dish with plastic wrap and refrigerate for about 2 hours. **NOTE:** If you refrigerate longer than two hours, the mixture will be too hard to work with. If this occurs, allow the mixture to sit at room temperature until they are pliable enough to work with. Line a baking sheet with parchment paper. Using a small scoop (2 tsp.) or a melon baller, scoop chocolate mixture, roll into one inch balls, and place on prepared baking sheet. Continue with remaining chocolate mixture. Roll balls in your desired coating, like cocoa, toffee crumbles, chocolate, etc. Refrigerate truffles until ready to serve. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*