



Kalua truffles

1 If you can't find prepackaged chocolate bits, chop up the chocolate you want to temper. Then, over a bain marie, melt all but about a third of the chocolate bits at 43-45°C/110-113°F, check with an appropriate thermometer. By melting the chocolate, you dissolve all crystals and essentially start from scratch. Make sure that the water is not touching the bottom of the container holding the chocolate.

2 Move the melted chocolate off the heat. Now add the pieces of chocolate you set aside and let it cool to about 26-28°C/ 79-82°F while continually stirring. This might take 8-10 minutes.

3 Carefully reheat the chocolate over the hot water in the double boiler, until the mixture reaches 30-31°C/86°F. At this point your chocolate should be well tempered and ready for further processing.

4 After tempering the dark chocolate, drop little amounts, using a teaspoon, on a Silpat (its bottom side gives a nice pattern) or parchment paper to form the truffles' bottoms. Let cool completely. Then carefully remove until further use.

5 Meanwhile beat the butter until creamy. Add the pre-crystallized, melted white chocolate and the coffee liqueur and mix until evenly combined. I'm not certain about the benefits in using pre-crystallizing white chocolate for the filling, but I followed the recipe this time. The next time I won't - unless somebody enlightens me.

6 The original recipe continues without chilling the chocolate, which I found impossible as the mixture was way too soft to pipe. So I put the bowl in the fridge until it reached a pipe-able consistency (about an hour).

7 Pipe the mixture onto the little chocolate bottoms and chill again.



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Recipe source: adapted from "Perfekte Pralinen", Jean- Pierre Wybauw, p.106

Ingredients (yields about 40 small truffles):

- *high- quality dark chocolate for bottoms/ coating
- *80g soft butter
- *170g white chocolate
- *17g Kalua (coffee liqueur)
- *for decoration: ground pistachios, silver leaves, etc.



8 Take a regular fork (because of the truffles' flat bottoms), dip them one by one briefly into the prepared dark chocolate (see above), carefully remove any excess chocolate that drips off and place each on the Silpat mat. Don't be discouraged if the first ones look a bit weird, but you'll improve with each truffle. Key is to figure out the right amount of chocolate (coating) and to artistically place them on the mat to produce a nicely shaped truffle. A comforting thought for beginners: The *not so perfect ones* can be eaten right after and taste just as good... ;))



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