



All in One Bake Shop

Cardamom Truffles

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Cardamom Ganache

1/2 lb cream

1/4 tsp ground cardamom

1 lb dark chocolate

Add cardamom to cream, bring to a boil. Boil for 1 minute. Pour over chocolate. Let set for 3 minutes. Then mix until fully incorporated.

Cover with plastic wrap putting the wrap directly on the ganache. Let set-up at cool room temperature overnight. Use a metal tablespoon and scrape out equal size balls. Form into more uniform balls by rolling between your palms. Use gloves to keep from getting chocolate all over your hands! Place balls onto a parchment lined sheet pan and put into refrigerator for 30 minutes to firm. Reshape balls and insert lollipop stick. Place in fridge while melting chocolate.

Coating Chocolate

1 lb Guittard Dark Chocolate A'Peels.

Melt chocolate candy. Place in microwave-safe plastic bowl. Heat for 1 minute on high. Stir, heat for 30 seconds, stir. Repeat at 15 second intervals until all of the disks are fully melted. Place the melted chocolate into a small bowl so that the truffle ball can easily submerged. I find that small styrofoam cups work well.

Dipping

4 oz chocolate jimmies

Place chocolate jimmies in a shallow bowl and have a small spoon ready. Submerge truffle into melted chocolate. Pull out of the chocolate and twist the lollipop stick between your fingers to get most of the chocolate off of the truffle. Immediately set the coated truffle into the bowl with the jimmies. Use the spoon to cover the truffle with the jimmies. Place back onto parchment lined cookie sheet. Repeat with the remaining truffles. Place in the refrigerator for 15 minutes to set chocolate.

Display

These truffles look great standing up. Stick into styrofoam or another type of display. I used a series of covered cake dummies for our display.

Makes about 36 (20 gram) truffles. Two week shelf life. Store at room temperature.