

Chocolate-Bourbon Truffles

By David Tanis

Total Time 20 minutes, plus chilling

Rating ★★★★★ (539)



Julia Gartland for The New York Times. Food Stylist: Michelle Gatton.

The perfect hedonist dessert is one chocolate truffle, followed by one more. Though these look fancy, they're actually quite simple to prepare.

INGREDIENTS

Yield: 16 to 18 truffles

8 ounces bittersweet chocolate

$\frac{3}{4}$ cup heavy cream

Pinch of salt

2 drops vanilla extract

1 tablespoon bourbon

Cocoa powder

$\frac{1}{2}$ cup toasted crushed pecans, pistachios or hazelnuts

PREPARATION

Step 1

Set a stainless steel mixing bowl over a pan of boiling water to make a double boiler. Put chocolate, cream and salt in bowl and heat until chocolate is completely melted, about 15 minutes.

Step 2

Add vanilla and bourbon and whisk thoroughly, until mixture is smooth and shiny. Pour into a pie plate or baking dish, cover with plastic wrap and refrigerate until firm, about 1 hour.

Step 3

Use a melon baller or soup spoon to make rough $\frac{1}{2}$ -ounce spheres. Roll between cocoa-dusted palms, then in crushed nuts. Refrigerate, but don't serve them ice cold; remove from the refrigerator 10 minutes before serving.

TIP

The truffle mixture will keep up to a week, well wrapped in the refrigerator.

Private Notes

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