

Tartufi al cioccolato (Chocolate Truffles)

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Resembling black truffles, a prized tuber hunted throughout the woodlands of Italy, tartufi al cioccolato are traditionally balls of chocolate ganache coated in cocoa powder and other flavorings like nut or spices. Perfect for the holidays, this recipe for chocolate truffles by Germinal Organic is easy and simple to make (and gluten-free!).

Recipe courtesy of Germinal Organic

Yield: 12 servings

- 1 box Germinal chocolate chip cookies (gluten-free)
- 4 oz cream cheese
- 1 tsp almond extract
- 1 cup semi-sweet chocolate chips
- 1 tablespoon coconut oil



Optional toppings: sprinkles, shredded coconut, cocoa powder

Using a food processor pulse Germinal Chocolate Chip Cookies, until finely ground. Add room temperature cream cheese and pulse again until well-mixed.

Form a 1-inch balls with cookie mixture and set in the refrigerator for 15 minutes.

In a microwave-safe bowl, place semi-sweet chocolate chips and coconut oil in the microwave. Heat for 45 seconds or until chocolate is melted.

Dip each cookie mixture ball into chocolate and place on a cooling rack sheet. Sprinkle with your favorite toppings and refrigerate for 15 minutes.

Remove truffles and place each one on mini cupcake papers.

Pro tip:: Spray the cooling rack with coconut oil spray to prevent truffles from sticking to rack when it chocolate hardens.

Buon appetito!

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