

# BLUEBERRY & BLACKCURRANT CREAM TRUFFLES

A recipe by **FoodNouveau**

Makes about 32 truffles (the recipe can easily be halved)

## INGREDIENTS

### For the truffles

- 12 oz [340 g] bittersweet chocolate, chopped
- 2 tbsp [30 ml] unsalted butter
- ¼ cup [60 ml] heavy whipping cream
- ¼ cup [60 ml] smooth wild blueberry jam (if there are whole blueberries in the jam, press it through a sieve so it's smooth)
- ¼ cup [60 ml] blackcurrant cream or liqueur
- ¼ cup [60 ml] cocoa powder

### To finish

- 12 oz [340 g] bittersweet chocolate, chopped
- 1 tbsp [15 ml] vegetable oil
- Optional: cacao nibs

## METHOD

Melt 12 oz [340 g] chocolate with the butter, cream, and wild blueberry jam in the top of a double boiler over hot, not boiling, water until smooth. Remove from the heat and stir in the liqueur. Pour into a small container, cover, and refrigerate until firm, about 2 hours.

Take the chocolate mixture out of the refrigerator. Line a baking sheet with parchment or wax paper. Sift the cocoa powder into a small bowl. Using a 1-inch [2.5-cm] scoop or melon baller, form the chocolate mixture into balls and drop them onto the baking sheet. If the chocolate mixture is too firm to work with, leave it a few minutes more at room temperature to soften. Roll each ball in the cocoa powder to coat lightly and return to the baking sheet. Place in the freezer until frozen, about two hours.

Melt the remaining 12 oz [340 ml] chocolate with the oil in the top of a double boiler over hot, not boiling, water until smooth. Remove the chocolate balls from the freezer, and line a second baking sheet with parchment or wax paper. Using two forks, turn each chocolate ball in the melted chocolate to coat evenly and carefully transfer to the prepared baking sheet. If desired, sprinkle a little cocoa nibs on the top of each truffle when the chocolate is still soft. If the chocolate cools too much, reheat it and continue coating the balls.

Alternatively, you can skip the coating step altogether and serve the truffles dusted with cocoa powder as is. Both options are delicious, but the extra chocolate coating makes the truffles extra special!

Refrigerate until firm, about 15 minutes, before serving. The truffles will keep in an airtight container in the refrigerator for up to 1 month, or in the freezer for up to 3 months. Always bring back to room temperature before serving.



Recipe Credit: Adapted from a basic truffle recipe by Lou Seibert Pappas, *The Christmas Candy Book*

Photo Credit: Marie Asselin

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