

100% EMPLOYEE OWNED



BELCOLADE

Bittersweet Chocolate

WAFERS

60%
COCOA

Belgian chocolate with perfectly
balanced bitter and sweet flavors.

Ⓢ NET WT 16 OZ (1 LB) 454g

Deluxe Chocolate Truffles

MAKES 3 DOZEN TRUFFLES

Truffles are the simplest and most decadent of chocolate treats, especially with rich ganache centers made using Bittersweet Chocolate Wafers.

CENTERS

- 2 cups (340g) Bittersweet Chocolate Wafers, finely chopped
- 1 cup (227g) heavy cream
- Flavorings, optional
- 2 teaspoons vanilla extract
- 1 tablespoon (7g) espresso powder + 1 1/2 tablespoons (21g) coffee liqueur
- 1/8 teaspoon orange oil + 1 to 2 tablespoons orange liqueur
- 1/2 cup (78g) finely chopped toffee or praline candy bar

COATING

- 1 cup (185g) Dutch-process cocoa

DIRECTIONS

To make centers: Place chocolate in heatproof bowl. Bring cream to a simmer and pour over chocolate. Let sit 3 minutes, then stir until smooth. If chocolate doesn't melt completely rewarm briefly in microwave in 15-second intervals, stirring after each until smooth. Stir in flavor(s) of your choice.

Line baking sheet with parchment or plastic wrap and pour chocolate over it; don't spread it out. Cover and refrigerate for 60 to 90 minutes, until thick and "scoopable."

To assemble the truffles: When cool enough to hold its shape, scoop small balls of chocolate onto a baking sheet lightly dusted with cocoa. Cover and refrigerate 30 minutes.

To finish: Roll centers in cocoa or place cocoa and 4 or 5 centers in a plastic bag and shake gently to thoroughly coat.

Truffles will keep covered for a day in a cool dry place, or refrigerated for up to 2 weeks.

BEST IF USED BY:

Nutrition Facts

30 servings per container

Serving size 4 pieces (15g)

Amount per serving

Calories 90

% Daily Value*

Total Fat 5g 6%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 8g 3%

Dietary Fiber 1g 4%

Total Sugars 6g

Includes 6g Added Sugars 12%

Protein 1g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1.8mg 10%

Potassium 110mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: COCOA MASS, SUGAR, COCOA BUTTER, COCOA (PROCESSED WITH ALKALI), SOY LECITHIN (EMULSIFIER), NATURAL VANILLA FLAVOR.

CONTAINS: SOY.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

Store cool and dry.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)

KingArthurBaking.com/bakers-hotline

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