

Heat the cream first - on the stove or in the microwave - just until it's about to simmer. Don't actually let it boil. Pour it over the chocolate, stir to combine, then add remaining ingredients. Once all the ingredients are combined, cover and refrigerate at least overnight to allow the filling to set. Once you're ready, use a melon-baller or small scoop to pick up about a tablespoon of filling. Working quickly, roll it into a ball. Roll all of your balls, then either dip them in chocolate, or roll in the desired fillings.

White chocolate Rumchata Truffles

12 oz. white chocolate
¼ c heavy cream
3 tablespoons Rumchata
White chocolate, for dipping

Chocolate Rum Truffles

9 fl oz heavy cream
3½ oz milk chocolate, finely chopped
7 oz dark chocolate, finely chopped
1 oz unsalted butter, diced
2-3 tbsp dark rum
Dark chocolate, for dipping

Sea-salt Caramel Whiskey Truffles

1/2 cup heavy cream
1/2 cup salted caramel
4 tbsp unsalted butter, cubed
3 tbsp whisky (optional, but necessary!)
12 oz bittersweet chocolate, roughly chopped
1 tsp instant espresso powder
1 tsp sea salt and more for sprinkling
unsweetened cocoa powder (about 1/2 cup- 40-50 g) for coating

Kahlua Chocolate Truffles

14 oz. semi sweet chocolate
1 cup heavy cream
1 teaspoon espresso powder
5 ½ tbsps butter, room temp
1 tbspn kahlua
Dark chocolate for dipping

Creme de Menthe Chocolate Truffles

14 oz. semi sweet chocolate
¾ cup heavy cream
¼ cup creme de Menthe
Dark Chocolate for dipping