

Caramel-Dark Chocolate Truffles with Salt

Servings: 32

Source: Bon Appetit, Jan. 2004

Ingredients

- 20 ounces Bittersweet or Semisweet Chocolate, finely chopped, divided
- $\frac{1}{3}$ cup Sugar
- 2 tbsp Water
- $\frac{2}{3}$ cups Whipping Cream
- $\frac{1}{4}$ teaspoon Fleur De Sel
- $\frac{1}{2}$ cup Unsweetened Cocoa Powder
- Additional Fleur De Sel

Method

Place 8 oz. chocolate in metal bowl over saucepan of barely simmering water (do not allow bottom of bowl to touch water); stir until chocolate is smooth. Remove chocolate from over water.

Combine sugar and 2 tbsp water in small saucepan. Stir over medium heat until sugar dissolves, occasionally brushing sides of pan with wet pastry brush. Increase heat; boil until syrup is deep amber color, brushing down sides and swirling pan occasionally, about 4 minutes. Add cream (mixture will bubble). Stir over very low heat until caramel is smooth. Mix caramel and $\frac{1}{4}$ tsp fleur de sel into melted chocolate. Chill until truffle filling is firm, at least 3 hours. (See note below.)

Place cocoa in bowl. Using 1 tbsp truffle filling for each truffle, roll into balls, then roll in cocoa. Arrange on baking sheet. Cover; chill overnight.

Line 13 x 9x2 baking sheet with foil. Place remaining 12 oz. chocolate in medium metal bowl over saucepan of barely simmering water (do not allow bottom to touch water); stir until chocolate is melted and smooth and thermometer inserted into chocolate registers 115°F. Remove bowl from over water. Working quickly, submerge 1 truffle in melted chocolate. Using fork, lift out truffle and tap fork against side of bowl to allow excess coating to drip off. Transfer truffle to prepared sheet. Repeat with remaining truffles. Sprinkle truffles lightly with additional fleur de sel. Let stand until coating sets, at least 1 hour. (Can be made 1 week ahead. Cover and chill. Bring to room temperature before serving.)

Notes

Truffle mixture needed to warm up a little bit before they would form balls.