



MEXICAN CHOCOLATE TRUFFLES

Makes about 50 (1/2-inch) truffles

INGREDIENTS:

- 16 oz. (450 gr) good quality bittersweet chocolate, finely chopped
- 3/4 cup (180 ml) heavy cream
- 1 vanilla bean
- 5 tbsp (70 gr) unsalted butter at a room temperature
- 2 tsp cinnamon
- 1/2 tsp cardamom
- 1 tsp chipotle pepper, divided in half
- 1/2 cup Dutch cocoa powder



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Place the cream in a small saucepan. Scrape the vanilla bean and add it to the saucepan. Heat over medium-high heat and bring to a gentle boil.
2. Place the chocolate and the butter in a medium heatproof bowl and top with the hot cream. Let it sit for 1 minute to allow the chocolate to melt. Stir with rubber spatula until smooth. If chocolate chunks are still present, place the bowl over a saucepan of simmering water and stir until all chocolate has melted.
3. Add cinnamon, cardamom and 1/2 of the chipotle pepper. Taste and add the remaining 1/2 tsp of chipotle pepper if desired.
4. Allow mixture to stand at room temperature for 30 minutes. Refrigerate for 2–3 hours or until just firm.
5. Roll teaspoonfuls of the truffle mixture into balls and place on a large baking tray. Roll truffles in the cocoa powder until it is coated evenly. Keep refrigerated until ready to be enjoyed.