



# VROOMAN MANSION

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## **Tempting Truffles** ( Makes 2 ½ dozen)

½ cup sugar

6 tablespoons of butter, room temperature

½ cup of whipping cream

4 oz. bittersweet chocolate, coarsely chopped

2 oz. unsweetened chocolate, coarsely chopped

¼ teaspoon finely ground black pepper

Toppings: unsweetened cocoa, powdered sugar, finely chopped nuts, granulated sugar with orange zest, flaked coconut

Heat the sugar in a small saucepan over medium heat until the sugar melts and turns golden, stirring occasionally. Remove from heat and carefully stir in the butter and cream (the mixture will bubble). Heat the mixture to boiling, stirring until mixture is smooth.

Combine the bittersweet and unsweetened chocolate in a medium-size bowl. Pour the hot sugar mixture over the combined chocolate, whisking until the chocolate is melted; whisk in the pepper. Cover and refrigerate until the mixture is firm, about 2 to 3 hours.

Roll the chocolate mixture into balls, using a scant tablespoon for each. Roll in cocoa or other desired toppings and place in baking pan. Cover and refrigerate until serving. Truffles can be refrigerated up to 1 month or frozen up to 3 months; thaw in refrigerator. You may need to roll the truffles in cocoa or other toppings again before serving.

Preparation tip: Scoop the chocolate mixture with a ½ ounce ice cream scoop, then roll into balls.

Ingredient tip: Adding black pepper intensifies the flavor of chocolate!