



Chocolate Mint Truffle

Recipe Courtesy of Jocelyn Ball
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Ingredients

Heavy Cream	4 cups
Milk Chocolate Chips	6 lbs.
Mint Extract	2 oz.
Vanilla Extract	2 Tbsp.

Method

1. Bring cream to a boil, once boiling turn down heat and add chocolate chips, stir until chocolate is melted and mix until incorporated.
2. Remove from heat and add extracts.
3. Pass ganache through a sieve
4. Let ganache crystallize overnight at room temperature. Pipe with a large open star tip. Wrap and freeze.