
Hand-Rolled Truffles with Mark Tilling

Chapter 1 - Hand-Rolled Truffles

Overview

(upbeat classical music) - Hi, my name's Mark Tilling. I've been working as a pastry chef and chocolatier for the past 25 years. I have two books on chocolate and one on macarons. We're going to make some really nice delicate small truffles, making them with really good ingredients. We're going to make some dark chocolate truffles and rolling them in cocoa powder. And then we're going to make some raspberry truffles. For this method it's all hand rolled, so you don't need a lot of equipment. This is a very basic recipe, but it's very easy to change the flavors. You can use alcohols, you can use oil flavorings, or even fresh fruit.

Materials

- To make hand rolled truffles, we're going to need your basic kitchen setup, you'll also need a stove top, a saucepan, about 200 grams of dark tempered chocolate, a thermometer, I like to use this one that has a thermometer in a spatula. We're also going to need a microwave safe bowl, some chocolate for the actual ganache, a whisk, some raspberries, some cream, some butter, some corn syrup, some dust color, cocoa powder, a plastic tub, a metal tray, a spoon or a melon baller, and some latex gloves.

Making ganache

- We're gonna start with our ganache, which is the center of our truffle. We're gonna heat up some cream. This is about 200 mLs of whipping cream. And to this, we're gonna add one tablespoon of corn syrup. The reason I add corn syrup, or you can use glucose, this will stabilize the ganache. It gives it a little bit longer on the shelf life as well. We're gonna heat this to a boil, and then we need to reduce the temperature to about 38 degrees, which is 100 degrees Fahrenheit. When you're using dark chocolate, it's equal parts cream to chocolate, so again, I've got 200 grams of chocolate. We're gonna melt this in the microwave, and we're gonna bring it up very slowly, a little bit like tempering. We're just gonna bring it slowly up to about 32 degrees. If I forget to say in Fahrenheit, it will all be in the PDF. (beeps) (rattles) It's really important to have the chocolate and the cream at the correct temperature. Don't just heat the cream up to a boil and pour it into the chocolate. Basically what will happen is the chocolate will split, you'll have all the fats separating from all the other ingredients, and you'll make your truffles become very grainy. We have the chocolate 32 degrees, and we have the cream at 38 degrees, now we can mix them together. Pour the cream into the chocolate, and using a whisk, we want to emulsify the two together, so just start very slowly from the center and mix them together until it's all incorporated into one ganache. Add the 25 grams of unsalted butter, and mix that into the ganache. Keep mixing 'til it's actually melted, and then we're gonna pour it into a plastic container. And we're gonna store this in the fridge til it's set. It will take an hour to an hour and a half to set. You can make this ganache in white and milk chocolate, but you'd have to increase the milk chocolate to 300 grams, and for white chocolate, you'd have to increase it to 400 grams. Let's make our raspberry ganache. So in my saucepan here, I've got a 150 grams of fresh raspberries, or you can use frozen. I've also got 50 mLs or 50 grams of whipping cream and my one tablespoon of corn syrup. I'm using dark chocolate again so I have 200 grams of dark chocolate. You can use any fruit, just make sure it's well mixed in, and again make

sure we get it to that 38 degrees Celsius. Now our cream and chocolate are both at the right temperature, we can add the two by pouring in the raspberries and cream into the chocolate. And again using the whisk to emulsify them together. Now we're ready add the butter. Again, place the 25 grams of unsalted butter into the ganache and mix it thoroughly through. Place the ganache into a food container. Place it in the fridge for an hour to an hour and a half just like the other ganache.

Rolling truffles

- We're ready to roll our truffles now. So here I have our dark chocolate truffle mix and our raspberry mix. The consistency you need is like a fudgy consistency. Now, after an hour or an hour and a half, if it's still not to that consistency, then just leave it a little bit longer. Take your spoon, scoop up a small amount of the mix. And then, wearing some latex gloves, just roll them into a ball. Don't roll them for too long, or they might start melting in your fingers. So depending on the size of your truffles, it will make roughly about 30 in total. At this point, we need to leave them to set at room temperature for about 20 minutes. This will just harden the outside slightly before we roll. If you are going to freeze them, freeze them at this stage. 'Cause if you've coated them in chocolate and cocoa powder, the cocoa powder will sweat in the freezer, and it will all become all very sticky. So it's better to freeze them at this stage and then roll them later.

Decorating truffles

- Regardless what truffles you make, you almost always use tempered chocolate, if it's white or milk as well. We're gonna use cocoa powder and some of this metallic dust. It's a food grade edible dust color that you can use in conjunction with cocoa powder to get that really nice sheen to your truffles. So first we're gonna do the normal truffles. Place some cocoa powder into a tray. Take two or three truffles. Now, if you find they're quite soft still, just put them in the fridge for a few minutes and that will harden them up and then you'll be ready to go. Wearing some latex gloves, take a small amount of chocolate and roll them together, so it's coated in the chocolate. And then we're gonna place them on the surface of the cocoa powder. Now, the most important thing is not to roll them just yet. If you roll them straightaway, it clogs up with too much cocoa powder. So leave them to just semi-dry and then we can just roll them through it and it will just be slightly coated in that little bit of cocoa powder. So wait for them to go matte and then we can just push them with a spoon just so they don't stick and you can give them a little shake as well. And you'll see they won't clog up with loads of cocoa powder. For our raspberry truffles, we're gonna add this metallic red dust. Just sprinkle it into the cocoa powder. Give it a little mix. And then we can roll our truffles. So again, take a few in the hand, a little bit of tempered chocolate, roll them together, and then place them on the cocoa powder. And remember not to roll them just yet until they've gone matte. So just push them around slightly. And then you can always give them a little shake as well. And you can see that metallic dust really comes out and gives it a great shine. Just lift them out. So you can store these truffles in a little box, a little bag with a little ribbon, or you can just eat them. - [Producer] Yes! (applauding) I love it.