



DARK CHOCOLATE AND LEMON TRUFFLES

PAIR WITH TAVA MEDITERRANEAN FIESTA



MAKES 30 SMALL TRUFFLES



1/2 POUND SEMISWEET CHOCOLATE
1/2 CUP HEAVY CREAM
1 LEMON
1/4 CUP UNSWEETENED COCOA
1/4 CUP CONFECTIONERS SUGAR

FINELY CHOP CHOCOLATE AND PLACE IN A LARGE BOWL. IN A SMALL SAUCEPAN, HEAT CREAM JUST TO A BOIL. POUR OVER CHOCOLATE AND GENTLY SHAKE BOWL TO DISTRIBUTE CREAM EVENLY. COVER BOWL WITH A LARGE PLATE AND LET SIT UNTIL CHOCOLATE MELTS, ABOUT 5 MINUTES. UNCOVER CHOCOLATE MIXTURE. USING A RASP OR OTHER FINE SHARP

ZESTER, ZEST LEMON OVER CHOCOLATE MIXTURE, THEN WHISK MIXTURE TOGETHER WELL.

SET BOWL WITH CHOCOLATE OVER A LARGER BOWL FILLED WITH ICE WATER AND STIR CHOCOLATE UNTIL IT FIRMS UP ENOUGH TO SCOOP INTO BALLS.

LINE A BAKING SHEET WITH PARCHMENT OR WAX PAPER. USING A MELON BALLER OR TEASPOON MEASURE, SCOOP CHOCOLATE MIXTURE INTO SMALL BALLS (UNEVEN IS FINE), ABOUT 1/2 TO 3/4-INCH IN DIAMETER, DROPPING EACH ON THE PAPER AS YOU GO.

CHILL YOUR HANDS UNDER COLD RUNNING WATER (REPEAT THIS STEP IF CHOCOLATE BALLS STICK TO YOUR HANDS AS YOU ROLL THEM), THEN ROLL EACH CHOCOLATE BALL BETWEEN YOUR PALMS TO FORM SMOOTH, ROUND BALLS.

PLACE COCOA IN ONE BOWL AND CONFECTIONERS SUGAR IN ANOTHER. ONE BY ONE, ROLL HALF OF THE TRUFFLES THROUGH THE COCOA AND THE OTHER HALF THROUGH THE CONFECTIONERS SUGAR (IF YOU PREFER, YOU CAN USE JUST ONE OF THESE COATINGS).

TRUFFLES CAN BE REFRIGERATED IN SEALED AIRTIGHT CONTAINERS FOR SEVERAL DAYS BEFORE SERVING, IF DESIRED, THOUGH LEMON FLAVOR WILL BE MOST PROMINENT ON THE DAY THEY ARE MADE. IF STORING, ADD WHICHEVER COATING YOU ARE USING TO THE CONTAINER TO KEEP TRUFFLES FROM GETTING DAMP. THEN, WHEN READY TO SERVE, SCOOP OUT TRUFFLES WITH A FORK, PLACE IN A FINE MESH STRAINER, AND LIGHTLY TAP TO SHAKE OFF EXCESS COATING. SERVE IN CANDY FOILS OR DISHES.