

Northern *New*
England
**Home, Garden,
Flower Show**

Pastry Chef Cedric Beguin

Mountain View Grand Resort & Spa, Whitefield, NH

Chocolate Truffles with Peanut Butter Ganache

1 Cup heavy cream

$\frac{3}{4}$ Cup powdered sugar

1 $\frac{1}{2}$ Cup Reese's Peanut Butter Chips

$\frac{1}{2}$ Cup peanut butter

8 Oz. dark chocolate

Cocoa powder, nuts or shredded coconut

Heat heavy cream to a simmer, then whisk in powdered sugar and bring it back to a simmer to pour the cream mixture over the Reese's chips. Slowly stir until all are incorporated into the mix.

Next add peanut butter of your choice into the cream and carefully mix it in until you have a smooth texture. Place peanut butter truffle filling into the refrigerator.

In the meantime, place the dark chocolate into a medium-size mixing bowl, which is sitting on top of a heating pad-lined bowl, with the heating pad set to medium. Depending on the heating pad, you may need to adjust the heat up or down. Stirring the chocolate occasionally, test the temperature of the chocolate and continue heating until it reaches 90 to 92 degrees F; do not allow the chocolate to go above 94 degrees F. If you do, the coating will not have a nice snap to it when you bite into the chocolate. Once you have reached the optimal temperature, adjust the heat to maintain it.

Remove the truffles from the refrigerator and shape into balls by rolling between the palms of your hands. Use powder-free vinyl or latex gloves, if desired.

Dip a small ice cream scoop into the truffle filling and scoop them onto a sheet pan with parchment paper. Place truffles one at a time into the chocolate bowl and roll them around until coated. If you like you may place the truffles into the dish with either cocoa powder, nuts or shredded coconut for a second coating. Move the truffle around to coat; leave in the coating for 10 to 15 seconds before removing. In the meantime, continue placing the chocolate-coated truffles in the cocoa or other secondary coating. After 10 to 15 seconds, remove the truffle to a parchment-lined sheet pan. Repeat until all truffles are coated. Allow to set in a cool dry place for at least 1 hour or store in an airtight container in the refrigerator. Truffles are best when served at room temperature.

