

DINNERLY



Holiday Chocolate Truffles

Cocoa, Walnut & Peppermint



3h



2 Servings

Sure, you could buy a box of chocolate truffles at the store, but where's the holiday fun and magic in that? A creamy ganache comes together quickly in the microwave and then firms up in the fridge. Shape it into balls, then roll in different coatings: cocoa powder, toasted walnuts, and crushed peppermint. We've got you covered! (2p-plan makes 24; 4p-plan makes 48—nutrition reflects 1 truffle)

WHAT WE SEND

- 3 (3 oz) chocolate chips ^{1,2}
- 3 oz mascarpone ¹
- $\frac{3}{4}$ oz unsweetened cocoa powder
- $\frac{1}{4}$ oz peppermint extract
- 1 oz walnuts ³
- 1 oz peppermint candies

WHAT YOU NEED

- butter ¹
- vanilla extract
- kosher salt

TOOLS

- microwave
- rimmed baking sheet

COOKING TIP

Feel free to spike the ganache in step 1 with 1 tablespoon of your favorite liqueur.

ALLERGENS

Milk (1), Soy (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

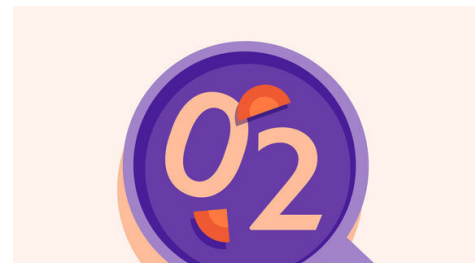
NUTRITION PER SERVING

Calories 90kcal, Fat 7g, Carbs 9g, Protein 1g



1. Make chocolate ganache

Microwave **all of the chocolate chips** and **2 tablespoons butter** in a medium bowl until chocolate is melted, stirring every minute, 2–4 minutes. Add **mascarpone, 1 teaspoon vanilla**, and **$\frac{1}{8}$ teaspoon salt** (add 1–2 **tablespoons cocoa powder** for a darker chocolate flavor). Whisk until smooth and glossy (it will look greasy at first but will come together as you whisk).



2. Chill chocolate ganache

Transfer **$\frac{1}{2}$ cup chocolate ganache** to a small bowl; whisk in **$\frac{1}{8}$ teaspoon peppermint extract**. Cover both bowls and refrigerate until firm, 1–2 hours.

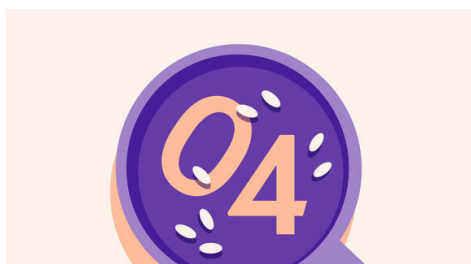


3. Prep toppings

Preheat oven to 350°F with a rack in the center.

Spread out **walnuts** on a rimmed baking sheet. Bake on center oven rack until golden brown and toasted, 8–10 minutes. When cool enough to handle, finely chop and add to a small bowl.

Add **all of the crushed peppermints** to a second small bowl. Add **remaining cocoa powder** to a third small bowl.



4. Assemble & serve

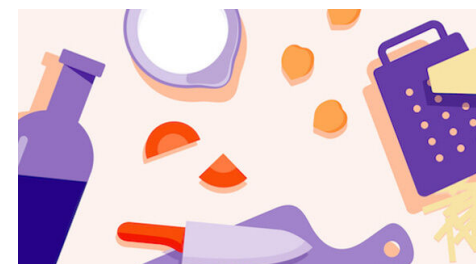
Scoop out **chilled ganache** in 1 teaspoon portions and roll into balls, keeping **peppermint truffles** separate. Roll peppermint truffles in **crushed peppermint**. Roll remaining truffles in **cocoa powder** and **chopped walnuts**.

Serve **holiday chocolate truffles**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!