

# 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 <sup>1,2</sup>
- 3 oz mascarpone <sup>1</sup>
- $\frac{3}{4}$  oz unsweetened cocoa powder
- $\frac{1}{4}$  oz peppermint extract
- 1 oz walnuts <sup>3</sup>
- 1 oz peppermint candies

## WHAT YOU NEED

- butter <sup>1</sup>
- vanilla extract
- kosher salt

## TOOLS

- microwave
- rimmed baking sheet

## COOKING TIP

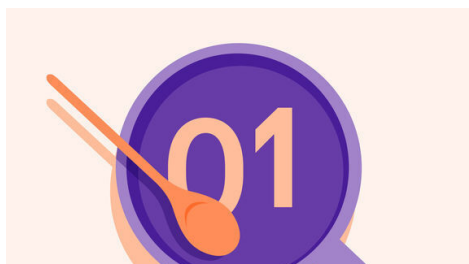
Feel free to spike the ganache in step 1 with 1 tablespoon of your favorite liqueur.

## ALLERGENS

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

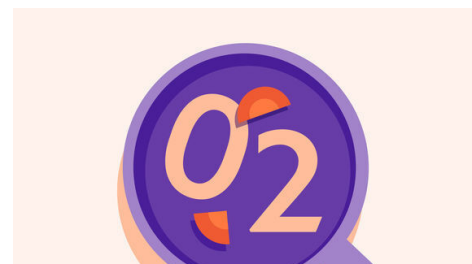
## NUTRITION PER SERVING

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



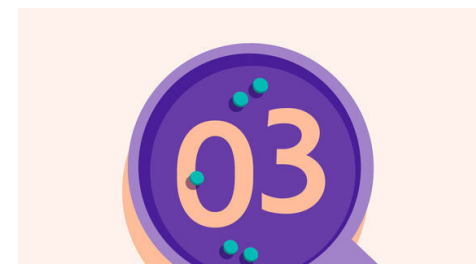
### 1. Make chocolate ganache

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

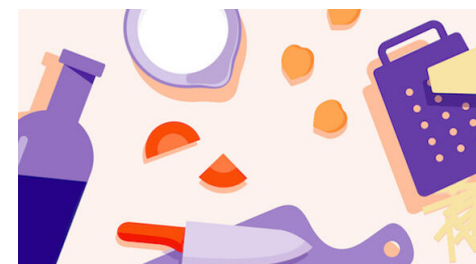
Scoop out **chilled ganache** in 1 teaspoon portions and roll into balls, keeping **peppermint truffles** separate. Roll peppermint truffles in **crushed peppermint**. Roll remaining truffles in **cocoa powder** and **chopped walnuts**.

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!