

PETERS' CHOCOLATES

Basic Truffle Recipe

- 1 lb dark chocolate (72%)
- 1 cup organic heavy cream
- 2 teaspoon pure vanilla extract
- 2 oz sifted cocoa powder

Chop chocolate into morsel size pieces. Put into mixing bowl. Heat cream on high to scald. Add to chocolate and whisk to a smooth consistency, making sure all chocolate pieces are melted. Mix in vanilla and let mixture set until it is firm enough to work. Setting time will be dependent on temperature in the room. Chill at 5-minute intervals in the refrigerator on hot days. A gelato scoop works well to form balls. Scoop mixture onto parchment paper lined jellyroll pan. Dust fingers and palms with cocoa powder and roll into rough balls. To finish, roll in chopped nuts, cocoa powder or dip into melted chocolate.

Farmers Markets May to November

Healdsburg

Saturday mornings 9 -12

Windsor

Sunday mornings 10 -1



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