

You may duplicate these forms as needed for your entries.

**WESTERN WASHINGTON FAIR CULINARY ARTS AND PRESERVED FOODS COMPETITION
HOME ARTS DEPARTMENT**

Entry # _____ Class # _____

Recipes must be submitted for each entry along with signed release form found on back of this recipe form.

Recipe name: *Truffles Tres Bon*

Recipe Source: *Original!*

Container prep: parchment line a can or sealing plastic container

Ingredients:

Main:

~ 4 cups, or 30 ounces bittersweet chocolate chips

[NOTE: quality of chips dictates quality of truffles.]

2 cups heavy cream [NOTE: if you would like to use white chocolate, cut the cream in half.]

Then, if you would like:

Generous 1/3 cup Kentucky Bourbon

Or some other entertaining addition [If peppermint schnapps, add a 1/2 t peppermint extract]

“Accents”:

2 c sweetened cocoa powder OR

2 1/2 c toasted coconut, finely chopped OR

2 c toasted nuts, finely chopped OR

2 c crumbled candy canes, finely chopped OR... .. use your imagination!

Directions for combining ingredients: (Please number each step).

- 1) Set the chocolate chips aside in a medium-large bowl*
- 2) Scald the heavy cream in a measuring cup with a Microwave oven, stirring every 30 seconds or so, until bubbling around the edges & thoroughly heated.
(Can also be done in a saucepan.)*
- 3) Pour the cream over the chips & cover — untouched — with plastic wrap.*
- 4) Let this set for ~10 minutes.*
- 5) Gently stir with a whisk or gentle mixer setting until smooth,
being careful not to inspire air bubbles.*
- 6) Cover with plastic wrap — touching this time!*
- 7) Cool until firm, overnight is best.*
- 8) Put the selected accent in a gallon-size zipping plastic bag.*
- 9) Use a small pastry scoop to form balls of the ganache, dropping them into the selected accent.*
- 10) Shake, Rattle & Roll them until properly coated*
- 11) Put in appropriate container*

Yield ~ 180 truffles

Contestant Name: **Adrienne Anderson-Smith**

PLEASE SIGN THE RELEASE FORM ON THE BACK OF THIS RECIPE BLANK