

Raspberry Truffles



I n g r e d i e n t s :

- 1 cup heavy cream
- 1 oz. sugar
- 1 oz. butter
- 1 1/4 pound milk chocolate, chopped
- 1/3 cup raspberry preserves
- 1/4 cup Chambord (raspberry liquor)
- 2 cups tempered chocolate or Chocolate coating

P r e p a r a t i o n :

1. Combine cream, sugar, butter and raspberry preserves and bring to a boil.
2. Remove from heat and add chocolate, stirring constantly until all chocolate is melted throughout.
3. Add Chambord.
3. Chill until set. Scoop into 1 inch balls with a melon baller or small ice cream scoop.
4. Dip each ball into tempered chocolate and place onto waxed paper. Allow to set before serving.