

## Tamara's Chocolate Nib Ganache Truffle Spoons



### Truffle Ganache Filling:

1½ C semi-sweet chocolate  
1 C heavy cream  
2 Tbs. cacao nibs, coarsely chopped

### Coating Chocolate:

2 C chocolate  
2 Tbs. shortening  
Coarse salt (optional)

If using bar or chunk chocolate, chop coarsely. Place chocolate in a glass bowl or pitcher. Add cream. Place in microwave, and heat for 30 seconds. Stir with a whisk. Return to microwave for another 15 to 30 seconds and stir again. Repeat heating and stirring until chocolate thoroughly melts, is fully combined and glossy. Voila, ganache.

Note: Be careful not to overheat, as the chocolate can easily burn. Depending on your microwave, the melting process should only take about one to two minutes. Stir in cocoa nibs.

Allow to cool. To speed up the process, place in a shallow dish and refrigerate.

In order to pipe the ganache onto spoons, the mixture needs to be thick, but not so firm that it won't pass through the pastry bag. The desired consistency is like that of frosting. Place the ganache/truffle mixture into a piping bag, and pipe onto spoons. If you find the ganache is not thick enough, pop into the fridge for a few minutes. If it's too thick, knead with warm hands for a few minutes, and it will loosen up.

Place the piped spoons onto a parchment or waxed paper-lined tray and refrigerate for 30 minutes.

While the spoons are chilling, in a small saucepan, place 2 cups of chocolate, and 2 Tbs. vegetable shortening. Warm on low, stirring constantly until chocolate is melted. Remove from heat, let sit for 5 to 10 minutes.

Remove truffle spoons from fridge, and quickly dip into the melted chocolate to coat, allow to cool on waxed paper or parchment. Do this step quickly, as the warm chocolate can cause the ganache truffle to melt and fall off the spoon! (Learned that one the hard way.) Sprinkle lightly with salt and refrigerate another 5 minutes.

Serve immediately or wrap and give as gifts. Makes 50 to 60 small spoon-sized truffles.

### Variations:

Use larger spoons for a larger 'bite.'

These truffles can also be made without the spoons. Simply scoop with a spoon and roll with your hands, cool and dip in melted chocolate, or roll in cocoa powder or finely chopped nuts.