

Chocolate Raspberry Truffles

6 tablespoons unsalted butter
8 oz premium milk chocolate – chopped
½ Cup best quality seedless raspberry jam – melted
3 tablespoons framboise, or other raspberry
flavored liqueur or crème de cassis
1/3 Cup cocoa powder
2 cups premium milk chocolate – melted over
double boiler for dipping

Place the butter and chocolate in a heat proof bowl or the top pan of a double boiler. Set over a pan of gently

simmering water, but not touching the water. Stir until melted and smooth. Remove from heat and stir in the jam and liqueur. Pour the mixture into a shallow pan, cover with plastic wrap and chill until very firm, about 3 hours or overnight. To form each truffle: using a teaspoon scoop up a 1 inch piece of the mixture and dip into cocoa powder. With cool hands, quickly form into smooth balls. Dip each rolled truffle into the melted milk chocolate and place on rack or piece of wax paper to cool. Store in refrigerator.

