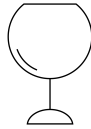


CHOCOLATE & ROASTED HAZELNUT TRUFFLES



INGREDIENTS

- 6 fluid ounces heavy cream
- 2 fluid ounces [Monin Roasted Hazelnut Syrup](#)
- 1 pound bittersweet chocolate, finely chopped
- ½ cup hazelnuts, chopped and roasted
- 2/3 cup natural unsweetened cocoa powder (about 2 ounces)



GLASSWARE

Culinary



PREPARATION

1. Place the chopped chocolate in a heatproof bowl and set aside.
2. Place the cream in a small saucepan over medium heat and bring to a simmer. Pour the hot cream over the reserved chocolate and let it sit undisturbed for 5 minutes. Whisk the chocolate and cream together until very smooth. Add the Monin Roasted Hazelnut Syrup and stir again until well incorporated and very smooth. Stir in the nuts until well combined.
3. Pour the chocolate mixture into an

8-by-8-inch baking dish. Cover and refrigerate until hardened, at least 5 hours.

4. Using a small melon baller or a small teaspoon, scoop a 1-inch-sized ball of the chocolate mixture into your hand and roll it between your palms until it's somewhat smooth and round. Place on a baking sheet and repeat with the remaining chocolate mixture.
5. Place the cocoa powder in a shallow bowl or pan. Roll the truffles in the cocoa powder until evenly coated. Store the truffles at a cool room temperature (55°F to 65°F) for up to 2 weeks in an airtight container, but do not refrigerate or freeze them—this damages the texture of the creamy chocolate