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Dessert Title: Mouth Kickin' Truffles

Dessert Ingredients:

- 12 oz bittersweet chocolate (roughly chopped or chips)
- 8 oz semi-sweet chocolate (roughly chopped or chips)
- 16 oz white chocolate (roughly chopped or chips)
- 1 1/4 cups heavy cream
- 1-2 tbsp unsalted butter
- 1/4 tsp Vanilla extract
- Ground Cayenne pepper (divided into 1/2 tsp and 1/2 tsp parts)
- Chili powder (divided into 1/4 tsp and 1/2 tsp parts)
- Cocoa powder unsweetened

Dessert Instructions:

- 1) In a medium sauce pan over low heat bring the heavy cream, butter, and 1/2 tsp ground cayenne pepper bringing it to an almost boil.
- 2) In a large bowl put the bittersweet and semi-sweet chocolate together and pour the heavy cream over the chocolate letting it sit for 20 to 30 seconds.
Add in the remaining 1/2 tsp ground cayenne pepper and 1/4 tsp chili powder then whisk it until the mixture is smooth/silky.
- 3) Line a 2 inch deep pan (like 8x8x2) with wax paper and pour the mixture in the pan then let it cool for approximately 2-3 hours or until firm enough to mold.
- 4) Once firm take a small cookie scoop or 2 table spoons and start forming individual truffle balls roughly 1 inch in size.

- 5) Once formed roll the truffles in the cocoa powder lightly and place them on wax paper and put back in the fridge for 20 mins.
- 6) While the truffles are set aside in the fridge take the white chocolate and place in a bowl over a pot of boiling water and melt until smooth.
- 7) When melted split the white chocolate into two small bowls each with about 8 oz. In one bowl mix in 1/4 tsp vanilla extract and in the other add 1/2 tsp of chili powder.
- 8) Mix each well then place in piping bags.(you can use Ziploc bags)
- 9) Take the truffles and divide them into 3 parts, 1/3 is left plain, 1/3 has the chili powder white chocolate mix drizzled on it and the last 1/3 has the vanilla white chocolate mix drizzled on it.
- 10) Place back in the fridge for about 10-20 more mins to let the white chocolate set.
- 11) Serve (one of each of the three kinds of truffles is given to a person) and Enjoy