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## TEA-FLAVORED CHOCOLATE TRUFFLES

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Tea as a flavoring for truffles is a new concept from Bernachon. Best prepared at least one day ahead.

Makes about 5 dozen

**1/4 cup boiling water**

**2 tea bags (English Breakfast or other full-flavored tea)**

**1 pound semisweet chocolate, coarsely chopped**

**1 1/2 cups Crème Fraîche\***

**5 tablespoons unsalted butter, room temperature**

**Unsweetened cocoa powder**

Pour 1/4 cup boiling water over tea bags in bowl and steep until water cools to room temperature, about 15 minutes. Discard tea bags.

Grind chocolate finely in processor. Bring Crème Fraîche just to boil in heavy small saucepan. With processor running, pour cream through feed tube. Mix until chocolate is smooth, stopping as necessary to scrape down sides of work bowl. Refrigerate in covered processor bowl until mixture is cool to touch, about 10 minutes.

Return work bowl to processor. Blend in butter and then tea, scraping down sides of bowl as necessary. Transfer to bowl. Refrigerate until firm enough to pipe, about 1 1/2 hours.

Line baking sheet with waxed paper. Fit pastry bag with 1/2-inch (No. 7) plain tip. Spoon truffle mixture into bag. Pipe 1-inch truffles onto paper. Refrigerate until firm, about 1 hour.

Sift cocoa powder into small bowl. Coat truffles with cocoa, then roll into balls. Return to baking sheet and refrigerate. (*Can be stored up to 1 week in airtight container.*) Let stand at room temperature 30 minutes before serving. Reroll in cocoa if necessary.

### **\*Crème Fraîche**

Makes 1 1/2 cups

**1 cup whipping cream**

**1/2 cup sour cream**

Blend cream and sour cream in small heavy saucepan. Stir over very low heat just to 80°F. Transfer to jar. Cover and let stand in warm area until thickened, 8 hours or overnight, depending on temperature of kitchen. Refrigerate until ready to use.