



COFFEE TRUFFLE



NUMBER OF PORTION: 40

TOOLS & AND EQUIPMENTS: SPATULA, MIXING BOWLS, THERMOMETER, PIPING BAG, SILICON MOLD, TOOTHPICK, THERMOCOL AND MICROWAVE.



COFFEE TRUFFLE			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(In grams)	(In cups)		
Dark chocolate	250 g	1 +1/2 cups	113.75	116.25
Cream	108 g	1/3 cup	19.44	20.73
Invert sugar	14 g	½ tbsp + 1 tsp	2	3
Coffee beans	10-15 pieces	10-15 pieces	10	10
Coffee powder	3 g	½ tsp	6	6
Salted butter	18 g	1 tbsp	5.76	8.1
TOTAL			₹ 156.94	₹ 164.08

INSTRUCTIONS

1. Do not place warm truffle in the fridge/freezer.
2. The shelf life of ganache is one month, if you skip invert sugar then the shelf life is one week.

METHOD

1. In a bowl melt chocolate and bring it to 45 C. In another bowl collect cream, coffee powder, coffee beans and invert sugar. Now heat it and bring it to 60 to 70 C.
2. Then sieve the cream to remove coffee beans.
3. Now combine both chocolate and cream together then mix. Once it is combined, add in soft butter and mix again until it combines.
4. Pour the ganache in piping bag and fill it in the mold. Let it rest for 15 to 20 minutes at room temperature then place it in the fridge for at least 12 hours.
5. Once the ganache is set remove it place a toothpick in the truffle. Keep it aside.

INVERT SUGAR			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(In grams)	(In cups)		
Caster sugar	100 g	½ cup	5.8	12
Water	50 g	¼ cup	1	1
Cream of tartar	-	¼ tsp	1	1
TOTAL			₹ 7.8	₹ 14

INSTRUCTIONS

Cream of tartar is added to prevent crystallization while boiling. Lemon juice can also be added to prevent crystallization.



METHOD

In a saucepan take all the three ingredients together and wait till boil comes. Then boil it for 3 to 4 minutes and remove it in a bowl for further use.

FOR ENROBING			COSTING (in ₹)	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	(In grams)	(In cups)		
White compound	200 g	1 cup	52	62.6
Dark compound	100 g	1/2 cup	17.5	21.3
TOTAL			₹69.5	₹ 83.9

ASSEMBLY

1. In a bowl melt white compound chocolate and pour it in a small but deep bowl.
2. Now melt dark compound and place it in a piping bag. Pipe the dark chocolate in straight lines both vertically and horizontally on the white chocolate.
3. Now take the truffle and dip it. When you are taking it out rotate it clockwise and remove it simultaneously.
4. Now insert the truffle toothpick under the thermocol sheet and let it set.