



Balsamic Chocolate Truffles

By Chef Veera Gaul, Ph.D.



Ingredients

8 oz semi-sweet chocolate at least 60 % cacao, chopped
¼ cup cream
4 teaspoons [Aged Balsamic](#) or Blood Orange Balsamic vinegar
¼ - ½ cup dry hot cocoa mix

Preparation

Gently melt the chocolate and cream in the microwave in 30 second intervals, stirring each time till smooth. Stir in the balsamic vinegar. Let cool on the counter for 30 minutes.

Refrigerate for one hour. Set out on the counter at room temperature for 1 ½ - 2 hours till the mixture reaches a good rolling consistency

Using a teaspoon measure or mini cookie measure, scoop out teaspoonfuls of chocolate. Shape into balls and place on a parchment lined baking sheet. If you have them, using food safe gloves helps to keep the chocolate from getting too sticky from the warmth of your hands.

Refrigerate if soft to firm up a bit, and then re-roll to create smooth balls. Roll the balls in sifted hot cocoa mix and serve or store in an airtight container in the refrigerator for up to 10 days. Remove from refrigerator 20 minutes before serving.

Serves 15-18

Active Time: 20 minutes Total Time: 3 hours

Note:

Any high quality [Aged Balsamic](#) will taste wonderful. I love using the [Silver Aged Balsamic](#) as it has a perfect balance of sweet and tangy, but the [Bronze Balsamic](#) is delicious too, providing a rich raisin-y flavor. Many [Oil & Vinegar stores](#) also carry the Blood Orange Balsamic Condiment which works well too.

Categories: Vegetarian, Gluten Free, Balsamic Chocolate Truffle, Semi Sweet Chocolate, Aged Balsamic, Blood Orange Balsamic, Hot Cocoa, Sophisticated Truffles, Easy Dessert, Valentine's Day, Holiday Chocolates