

Salt and Serenity

Peanut Butter Sizzle Truffles

Makes 30 truffles.

This truffle recipe is the genius creation of Andrew Garrison Shotts. A candy thermometer or a digital instant read thermometer is needed for making these. A digital kitchen scale is also very helpful for weighing ingredients, rather than measuring. I have simplified the instructions somewhat.

For caramel crunch:

4 ½ teaspoons (21 grams) granulated sugar
1 teaspoon (7 grams) light corn syrup

For peanut butter ganache:

3 ¼ ounces (91 grams) chopped milk chocolate
½ cup (133 grams) creamy peanut butter (I used Kraft)
¼ ounce (7 grams) cocoa butter, melted and cooled
pinch ground cayenne pepper

To finish truffles:

8 ½ ounces (238 grams) salted roasted peanuts
1 pound (454 grams) bittersweet chocolate, chopped

1. **To make caramel crunch:** Line a large baking sheet with parchment paper. Have a second sheet of parchment and a rolling pin ready. Set aside. Combine sugar and corn syrup in a small heavy-bottomed saucepan and place over medium high heat. Do not stir. Cook until mixture reaches a medium amber colour. Immediately pour the hot mixture onto the parchment lined baking pan. Place the second sheet of parchment over the caramel and gently and carefully roll flat using the rolling pin. Set aside to cool for 20 minutes. Peel off top sheet of parchment, break up caramel into shards, and place in food processor. Pulse the shards into a coarse powder. Set aside.
2. **To make ganache:** Place the milk chocolate in a medium-size microwavable bowl. Melt in the microwave at 50 % power for 20 seconds at a time, stirring between heatings. Once the milk chocolate has started to melt, use a candy thermometer placed in the center of the bowl to check the temperature. Once the chocolate has reached 88° F, combine with cocoa butter, caramel crunch, peanut butter and cayenne. Stirring occasionally let ganache sit for a few hours until it is firm enough to pipe.

3. **To pipe the ganache:** I like to use a disposable piping bag. If you don't have any, you can use a large Ziploc plastic bag. Place ganache into plastic bag and push it all down into one of the corners. Then cut an opening out of one of the corners. Applying pressure from the top of the bag down, deposit small blobs of ganache onto baking sheet. Let them sit overnight at room temperature to allow the ganache to dry. This will make the truffles easier to shape. Roll the blobs between your palms to form smooth balls. They are ready to be dipped.
4. **To finish the truffles:** Preheat the oven to 350° F. Grind the peanuts to a mealy consistence in the food processor. Toast the ground peanuts in the oven for 5–7 minutes, or until golden brown. When completely cooled, place the ground peanuts in a shallow pie plate.
5. If you wish to temper the chocolate, the instructions are below. If it is just too challenging for you, then just melt $\frac{3}{4}$ of the bittersweet chocolate on medium power in the microwave, for one minute at a time, stirring between heatings. When the chocolate is all melted, remove from microwave and stir in remaining chopped chocolate. Keep stirring until residual heat melts the remaining chocolate.
6. Using a spoon or fork, submerge ganache centers into the chocolate. Remove and let excess drip off. Place in pie plate with peanuts and roll around until completely coated. Set aside on a parchment lined baking sheet and refrigerate until firm. Store in an airtight container in the fridge. These will keep for several days.

To Temper Bittersweet Chocolate

12 ounces bittersweet chocolate, finely chopped

4 ounces bittersweet chocolate, not chopped (1 or 2 large chunks)

Step 1: Melt finely chopped bittersweet chocolate over a double boiler of simmering water, to 115° F.

Step 2: Remove from heat and add a large chunk of bittersweet chocolate. Stir to cool chocolate down to 86° F. (81° F for white and milk chocolate) This will take about 10-15 minutes. Be patient. Remove block of unmelted chocolate. This unmelted piece can be wrapped up and reused another time once it has cooled.

Step 3: Then briefly place bowl back over the double boiler for just 10-15 seconds, until it warms up to 89° F. (86° F for milk and white chocolate)

Congratulations! You have tempered your chocolate. Now transfer tempered chocolate to a smaller bowl and place on a foil covered heating pad, set on low.