

# Salt and Serenity

## Marbled Peanut Butter Chocolate Truffles

Makes about 30 truffles.

This is an old recipe, from the December 1988 issue of Gourmet Magazine, that has stood the test of time. I have adapted it slightly.

12 ounces bittersweet chocolate, (about 70%) finely chopped

½ cup 35% cream

2 Tablespoons unsalted butter, cut into ¼ inch cubes

¾ cup chunky peanut butter (do not use natural), I like Kraft brand

2 teaspoons vanilla extract or vanilla bean paste

½ teaspoon kosher salt

1 pound milk chocolate, finely chopped

4 ounces bittersweet chocolate, finely chopped

4 ounces white chocolate, finely chopped

Flaky sea salt, for sprinkling on truffles

36 candied peanuts, for garnish

1. In a medium saucepan, combine the 12 ounces of bittersweet chocolate, cream, butter, and peanut butter and heat the mixture over medium heat, stirring, until the chocolate is completely melted. Remove pan from heat and stir in vanilla and salt. Pour mixture into a shallow wide bowl or Pyrex pie plate or Pyrex rectangular baking dish. The shallower the vessel, the quicker the chocolate mixture will set up and the easier it will be to scoop into truffles. Cover with plastic wrap and chill in fridge for 3-4 hours, until firm.
2. Line a baking sheet with waxed or parchment paper. Remove chilled chocolate mixture from fridge and scoop teaspoon sized balls of truffle mixture. A small melon baller is the perfect tool for this. You can also use a teaspoon measure and then roll it between your palms to get it more round. It does not have to be perfectly round. Place all the truffles on parchment lined baking sheet. Stick a toothpick in each truffle. Put tray of truffles back in fridge to keep cold while you melt remaining chocolate for dipping.
3. Bring about an inch of water to a simmer in a small saucepan. Place a heatproof bowl in the mouth of the pot; making sure the water doesn't touch the bottom of the bowl. Put chopped milk chocolate in pot and stir chocolate occasionally as it softens. When you have just a few small-unmelted chunks, remove bowl from heat. The residual heat will melt the rest.

4. Pour half the melted milk chocolate into a tall narrow vessel. A drinking glass would be perfect. Set aside remaining chocolate in bowl, to be used for refilling if needed.
5. Repeat melting procedure with bittersweet and white chocolate. Transfer the melted bittersweet and white chocolate into disposable piping bags.
6. Remove truffles from fridge. Drizzle a bit of the white and bittersweet chocolate on top of the milk chocolate in the glass; do not stir.
7. One at a time, fully dip each truffle, twisting and turning as you remove them to create marbled patterns. Allow the excess to drip off, then set on the prepared baking sheet. While they are still wet, sprinkle the tops lightly with flaky salt. You will need to drizzle fresh white and dark chocolate on top of the milk chocolate every few truffles. Chill for at least 30 minutes, until set. Do not discard the leftover melted chocolate in the piping bags. You will need it to glue the peanuts on later.
8. Remove from fridge, and gently pull out toothpick from each truffle. To cover the toothpick hole, pipe a tiny bit of either white or dark chocolate left in piping bags and use as glue to put a candied peanut on top.

Store truffles in fridge for up to 2 weeks.