

Truffle with Cremoso al Tartufo coated with Valrhona Equatoriale Noir 55% chocolate



Informations

People : 4

Preparation : 30 min.

Ingredients

- 120 g Cremoso al Tartufo
- 20 g Valrhona Equatoriale Noir 55% chocolate
- 5 g Valrhona cocoa powder
- 1 kitchen thermometer

Preparation steps

Cooling time: 1 hour



1. Start by tempering the chocolate – this is crucial if you want to have nice, shiny chocolate with a well-developed flavour. It's important you get the temperature right at each stage.
2. Pour the chocolate beans into a round-bottomed mixing bowl, transfer the bowl to a bain-marie and allow to melt over a low heat until it reaches a temperature of 45 to 50°C, at which point take the bowl out of the bain-marie and leave to cool until it reaches 27°C. Now return the bowl to the bain-marie and bring the temperature back up to 31 – 32°C. You must use a kitchen thermometer when tempering the chocolate.
3. Meanwhile, make evenly sized balls of Gorgonzola. You can use little Flexipan moulds to do this if you wish.
4. Place in the freezer for a maximum of half an hour.
5. Dip the chilled balls of cheese into the chocolate, drain well to remove any excess chocolate, then roll in the cocoa powder before setting aside in the refrigerator to serve just before your dessert.

? **Tip:** make sure the cheese is not frozen when served. It should be allowed to return to room temperature. You can make this recipe with a plain Gorgonzola (i.e. without truffles) or any other blue cheese of your choice.