



CREAMY CHOCOLATE TRUFFLES (Raw, Vegan, Gluten-Free)

Chocolate truffles are a popular recipe but this formula is different in that it resembles almost a milk chocolate with dark chocolate notes. This is by far my favorite formula so far; it is extra creamy, silky and easy to work with. And yes, easy to blend too! You will also enjoy these truffle coatings; the coconut snow is fun for Christmas!

Equipment: High-speed blender, food processor, dehydrator, nutmilk bag, melon baller or small spoon, chocolate dipping fork (optional)

Yields: up to 30 truffles

Truffle Coatings

Candied Cacao Nibs

This truffle coating is a wonderful way to use cacao nibs and is my version of chocolate chips. This coating goes well with any flavor of truffles and adds a nice crunch to the overall texture.

60g chopped cacao paste, melted

20g chopped cacao butter, melted

1 tbsp runny liquid sweetener such as maple syrup or agave, or coconut nectar at room temperature

8 drops vanilla Medicine Flower flavour extract

½ cup (60 g) cacao nibs

2 tbsp (20 g) coconut sugar

Place the cacao butter and cacao paste in a stainless steel or glass bowl and melt them down using the boiler method very carefully not to burn the chocolate. While the bowl is still on the heat, add the liquid sweetener and vanilla and stir until combined.

Remove the bowl from the heat and let the chocolate sit at room temperature for 15 minutes to cool. If you add the cacao nibs too early, they will melt. To help cool the chocolate quicker, transfer the melted chocolate to a different bowl. Add cacao nibs and coconut sugar and mix well until combined. Transfer the mixture to a lined shallow container or baking tray and set it in the fridge for 1 hour. Transfer to a food processor and process until a crumble is formed.

This recipe will last for several months in a sealed container in the fridge. Add it to ice creams, puddings, yogurt, cereal, cakes, and more.

Coconut Snow

Use superfood powders to color this coating for a fun colorful look. Be careful with xylitol as dogs are highly allergic, if you have dogs, I recommend using erythritol or lakanto instead.

1 batch of coconut pulp, leftover from making coconut cream (recipe below)
2 tbsp powdered xylitol

Combine ingredients in a bowl and spread onto a lined dehydrator tray, placing a mesh tray on top so the coconut stays in place while dehydrating. Dehydrate at 115 F (46 C) for 12 to 15 hours until completely dry, mixing the coconut halfway through. Transfer to a container in the freezer until plating. Store extra coconut snow in the freezer in a sealed container for up to 1 month.

Coconut Cream

1 cup (80 g) medium shred coconut
1 ½ cups (355 ml) filtered water

Blend shredded coconut and water in a high-speed blender for 30 seconds. Place a nut milk bag in a bowl and strain the mixture through the nut milk bag. Reserve coconut pulp for the coconut snow recipe. Coconut pulp will keep in a sealed container in the fridge for 2 days or freezer for 1 month.

Use the coconut cream in the truffle filling recipe within 3 days. Store extra in the fridge in a sealed mason jar in the fridge.

Creamy Truffle Filling

Base Recipe (nut-free)

1 cup (96 g) cacao powder
1 cup (236 ml) coconut nectar or maple syrup or agave
¾ cup (177 ml) melted virgin coconut oil
50g chopped cacao butter, melted (yields ¼ cup liquid)
¼ cup (60 g) tahini or any nut or seed butter
12 drops vanilla Medicine Flower flavour extract or any vanilla extract
1/8 tsp Himalayan salt

—
1/3 cup (78 ml) coconut cream, room temperature

Peppermint Flavour

6 drops food-grade peppermint essential oil (I use the doTerra brand)

Blend cacao powder, coconut nectar, melted coconut oil, melted cacao butter, tahini, vanilla, salt and desired spices and/or flavors based on the suggestions above until the mixture is combined. You may need your tamper. The filling will be thick and difficult to blend until you add the coconut cream.

Add the coconut cream to the blender and blend on low until combined, do not over-blend. If the filling has split, the coconut cream should emulsify it. Transfer the filling to a shallow glass container, seal and place it in the fridge for up to 8 hours until the filling is firm enough to work with. Continue with the instructions below.

Enrobing Dark Chocolate

Making your own chocolate at home is very simple and only requires 4 ingredients. The key to a nice enrobing finish on chocolate is the consistency of the chocolate. The more paste added, the thicker the chocolate. This recipe base is 3 parts cacao paste and 1 part cacao butter making it dark but also thick. If you like lighter chocolate decrease the ratio or try equal parts (1:1).

150g chopped cacao paste, melted (yields $\frac{3}{4}$ cup liquid)
 50g chopped cacao butter, melted (yields $\frac{1}{4}$ cup liquid)
 3 tbspc coconut nectar or maple syrup or agave
 12 drops vanilla Medicine Flower flavour extract or any vanilla extract

Place the cacao butter and cacao paste in a stainless steel or glass bowl and melt them down using the boiler method very carefully not to burn the chocolate. While the bowl is still on heat, add the liquid sweetener and vanilla and stir until combined. Remove the bowl from the heat and let the chocolate sit at room temperature for 15 minutes to cool. If you use it while it is still hot, the recipe you're enrobing will melt. Transfer chocolate to a small bowl for enrobing.

This chocolate will last several months in a sealed container in the fridge.

Assembly

Remove filling from the fridge, using the large end of a melon baller scoop out approximately $\frac{1}{2}$ tbspc filling and roll it into a ball using your hands. I prefer to wear gloves for this process as the heat from your hands will melt the filling making them difficult to roll.

Transfer the rolled truffles to a container lined with parchment paper. Repeat this process for the entire batch of filling and set them in the freezer for 1 – 3 hours to firm up and cool before enrobing.

Transfer the melted chocolate to a small bowl and place the truffle coatings you're using in separate bowls. Enrobe each truffle by dipping them into the chocolate for a few seconds, removing the truffle with a fork scraping the excess chocolate drip on the side of the bowl, and transferring the enrobed truffle to the bowl of your choice of truffle coating and cover the truffle. Transfer to a tray lined with parchment paper.

Repeat this process until all truffles are enrobed and coated. By the time you're done, they should be set at room temperature and ready to eat. If not consumed immediately, store in the fridge for up to 1 week or freezer for up to 1 month.

THANK YOU!

Thank you so much for joining this culinary masterclass! I hope you enjoyed learning how to make these creamy chocolate truffles. I would love to see a photo of your remake in our [online community!](#)

If you have any questions or run into troubles with this recipe, please email info@crystaldawnculinary.com

CONTACT INFO:

- [Email](#)
- [Facebook](#)
- [Instagram](#) @crystal_dawn_culinary #crystaldawnculinary

HOLIDAY SALE!

I'm running a holiday promo on all my online courses. Use coupon code HOLIDAY30 at checkout to receive 30% off. Valid until Dec 31st. Check out all my online courses [here.](#)

THE ART OF RAW DESSERTS COOKBOOK – Get your copy [here.](#)

x Crystal

