

Chocolate Truffle & Bark Kit



The kit: 4x decorations, 12 chocolate spheres, 1x tasting chocolate sphere, presentation box, ribbon, plastic pouch with gold leaf, sticker, parchment, 1x bag white chocolate callets for decorating/ for bark, 1x white/ milk/ dark chocolate callets for ganache, Bart cardamom pinch pot if selected.



Get ready: Decorations into pots, cut the gold leaf in the paper into 4-6 pieces, 1 cup with water, 50ml cream for ganache, small saucepan, 2x heat proof bowls, scissors, spatula, pallet knife/ table knife, electric whisk for milk chocolate ganache.



Step 1: Pour the cream into the saucepan, bring to just below boiling point on a medium heat. Ensure to stir so it doesn't catch on the bottom of the pan.



Step 2: Tip the dark or milk chocolate callets for the ganache into the bowl, pour the hot cream on top. Stir with the spatula.



Step 3: Stir until the callets have melted and the ganache is smooth and glossy. If the chocolate does not fully melt, spoon back into the saucepan and heat on low. Add a pinch of Bart ground cardamom if using. For milk chocolate ganache, use the whisk to beat to make a mousse like consistency.



Step 4: Fold the piping bag back on itself or put into a tumbler to hold. Spoon the ganache into the piping bag. Twist the end and secure with a peg or a knot.



Step 5: Remove the plastic protector, with the holes facing upward. Ensure the ganache is fluid, but not hot. Snip a hole in the piping bag slightly smaller than the hole of the shell. Fill with the ganache, allowing a slight overfill.



Step 6: Use a pallet knife (or table knife) to smooth and level (this side will form the base of the truffle). Leave the ganache to set firm, this can take up to 30 minutes.

Chocolate Truffle & Bark Kit



Step 7: Tip 2/3 of the white chocolate callets into a heat proof bowl. Fill a small saucepan with a few cm water in the base.



Step 8: Bring the water to the boil, turn off the heat. Place the heat proof bowl on the saucepan, ensuring it doesn't touch the water and stir until the chocolate has melted.



Step 9: Remove the bowl from the heat and add the remaining 1/3 white chocolate callets. Stir until the remaining callets have melted and the chocolate is smooth. Keep the piping bag!



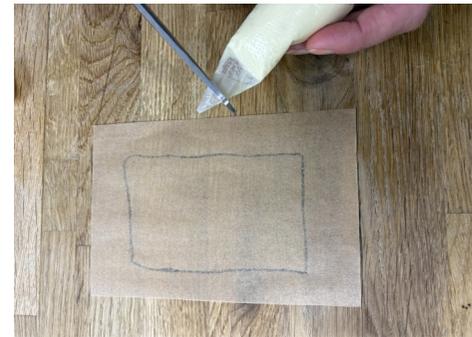
Step 10: Fold the open end of the piping bag back on itself, rest on a tumbler, pour in the chocolate. Unfold, twist and secure with a peg or tie a knot.



Step 12: Once set firm, turn the spheres over. Snip a small hole in the end of the bag. Decorate three chocolates at a time, drizzling with the chocolate and adding the edible decorations before the chocolate sets, repeat.



Step 13: When the white chocolate has set, carefully place into the tray. The chocolates will last for 1 week at room temperature or 2 weeks in the fridge (remove a couple of hours before eating).



Step 14: For the chocolate bark, draw a rough rectangle on the parchment paper about 1cm in from the edge. Flip the paper over. Snip a 1/2cm hole in the end of the piping bag.



Step 15: Draw the outside line, following your template, then flood the inside with the chocolate.

Chocolate Truffle & Bark Kit



Step 16: Use a pallet knife or the back of a table knife to smooth the chocolate and even out.



Step 17: Sprinkle remaining edible decorations on the chocolate. Allow the chocolate to set before packaging in the pouch and securing with a sticker.

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Store your bark in a cool, dry place and truffles in a fridge, remove a few hours before eating. Consume both within 2 weeks of making. Tag us when you share your creations @thecookerystudiobath