

Deluxe Chocolate Truffle & Bark Kit



The kit: 5-6 Decorations, 18 chocolate spheres, 1x tasting sphere, presentation box, ribbon/ lolly stick/ plastic pouch for lolly, gold leaf, 3x parchment, white chocolate for decorating/ for bark lolly, 2 piping bags, dark chocolate for ganache, Bart spice or hazelnut praline if selected.



Get ready: Decorations into pots, cut the gold leaf in the paper into 4 pieces in the papers, 1 cup with water, 75ml cream for ganache, small saucepan, 2x heat proof bowls, scissors, spatula, pallet knife/ table knife.



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 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 or Bart ground ancho chilli if using.



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. If praline was selected, snip a small hole in the piping bag and fill each shell to 1/3. Ensure the ganache is fluid, but not hot. Snip a hole in the bag slightly smaller than the hole of the shell. Fill all 18 shells.



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.

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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.



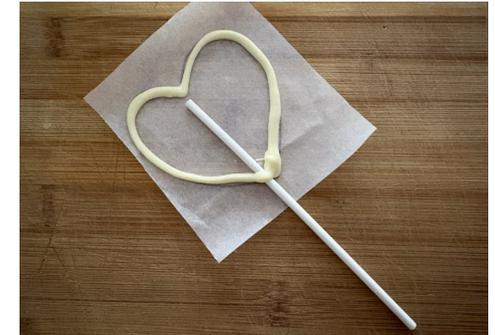
Step 12: Turn the spheres over on 2 sheets of parchment. Snip a small hole in the piping bag. Decorate three at a time, drizzling with chocolate, adding decorations before it sets. For gold leaf, remove one side of the paper, place the gold on the shell until it adheres, secure with a drizzle of chocolate.



Step 13: When the white chocolate has set, carefully place into the presentation box. Push the white chocolate to the wide end of the piping bag to stop it setting in the narrow end. The bag could also be put on a warmed plate to stop it setting.



Step 14: For the chocolate heart bark, draw a rough rectangle or heart shape 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: With the lolly stick in place, draw the outside line, using the guideline underneath.

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Step 16: Use a pallet knife or the back of a table knife to smooth the chocolate and even out. Sprinkle remaining edible decorations on the chocolate. Allow the chocolate to set before packaging in the pouch and securing with the ribbon.

Left over ganache? Warm the ganache and pour over icecream for a hot chocolate sauce or heat the ganache, slowly stir in hot milk and mix for a luxurious hot chocolate. Or just eat straight from the piping bag!

Storage: Store your bark in a cool, dry place. Store truffles at room temperature for up to 5 days or in a fridge for up to 2 weeks, remove a few hours before eating. Tag us when you share your creations @thecookerystudiobath