

chinese 5 spice chocolate truffles with crystallized ginger

Makes 25 truffles

RECIPE ADAPTED FROM: [The Spice Train](#)

COOK TIME: 10 minutes

INACTIVE TIME: 3 hours

PREP TIME: 10 minutes

½ cup heavy cream

3 Tbsp unsalted butter

1 tsp [Chinese 5 spice powder](#)

pinch of sea salt

8 oz bittersweet chocolate, finely chopped

¼ cup finely chopped crystallized ginger

unsweetened cocoa powder to roll truffles in

Use high quality dark chocolate to maximize the polyphenol content and minimize the sugar content.

ADD cream, butter, Chinese 5 spice powder and salt to a saucepan and bring to a boil.

POUR the hot cream mix over the chocolate and let sit for 2 minutes.

STIR together until everything is well combined and no large chocolate clumps remain. (You may need to heat the mixture over a pot of simmering water to get rid of the last clumps.)

STIR in crystallized ginger.

COVER and put in the fridge for 3 hours.

USING a melon baller or a 2-teaspoon scoop or spoon, scoop out the chocolate and quickly roll into balls with your hands.

ROLL each ball in cocoa powder.

KEEP truffles in the fridge until you're ready to serve.

