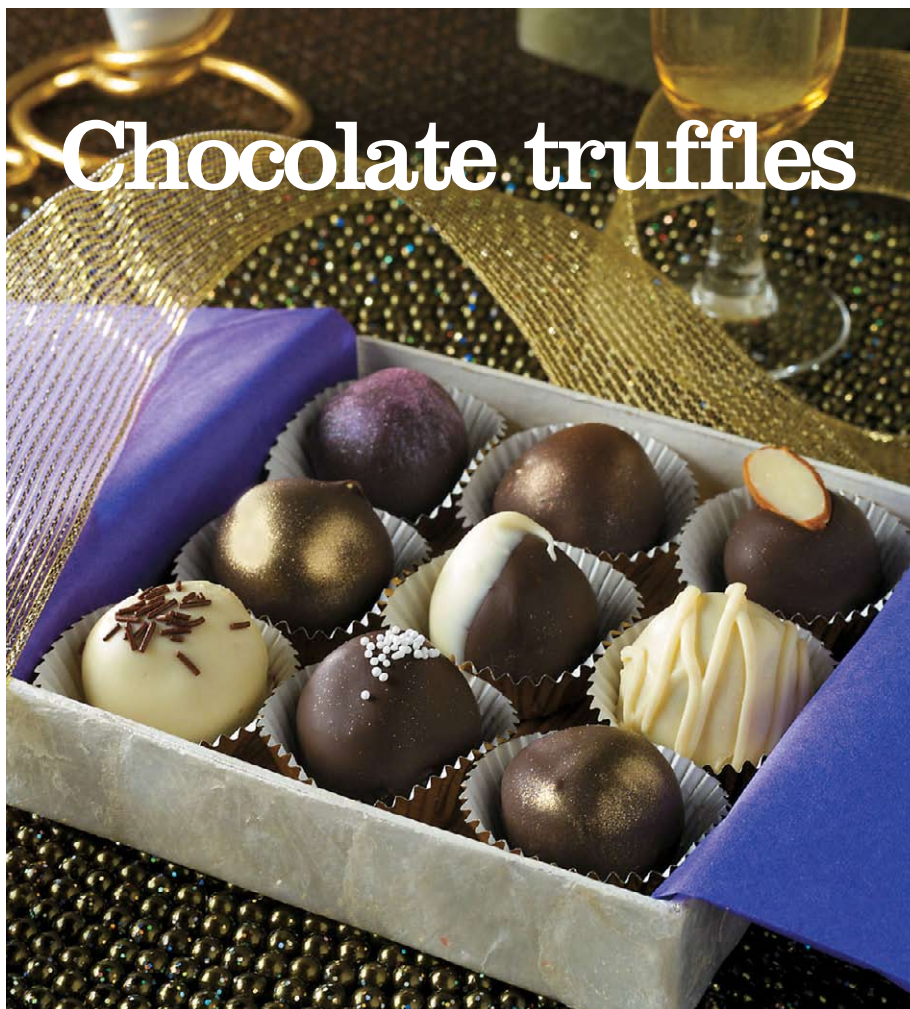


• Contributed by American Egg Board



# Chocolate truffles

| INGREDIENTS  | LBS.     | OZS.     |
|--|----------|----------|
| Semi-sweet chocolate morsels                       | 3        |          |
| Butter   |          | 12       |
| Confectioners' sugar                               |          | 8        |
| Liquid egg yolk*,<br>thawed frozen or refrigerated |          | 12       |
| Almond, brandy or rum extract                      |          | 1        |
| Vanilla  |          | 0.5      |
| Cocoa**  |          | 4        |
| <b>Total appr. wt.</b>                             | <b>5</b> | <b>6</b> |

## INSTRUCTIONS

Melt the chocolate and butter in a steam-jacketed kettle or double boiler.

Add the sugar, then eggs in 3-oz. increments. Heat to 150°F, stirring continually. Remove from heat, and add extract and vanilla. Refrigerate until firm.

Use #70 scoop to portion. Form each portion into balls, and roll in with cocoa to coat.

Yield: 144 pieces

\* You also can use 6.8 ozs. dried egg yolk reconstituted with 5.1 ozs. of water.

\*\* Omit the cocoa, and roll the portioned balls in finely chopped nuts, crushed taffee bars or candy pieces, sweetened coconut flakes or dip in melted chocolate shell coating.